

VOLUME 105

AUG. 16, 1941

NUMBER 7

# THE NATIONAL Provisioner

*Leading Publication in the Meat Packing and Allied Industries Since 1891*

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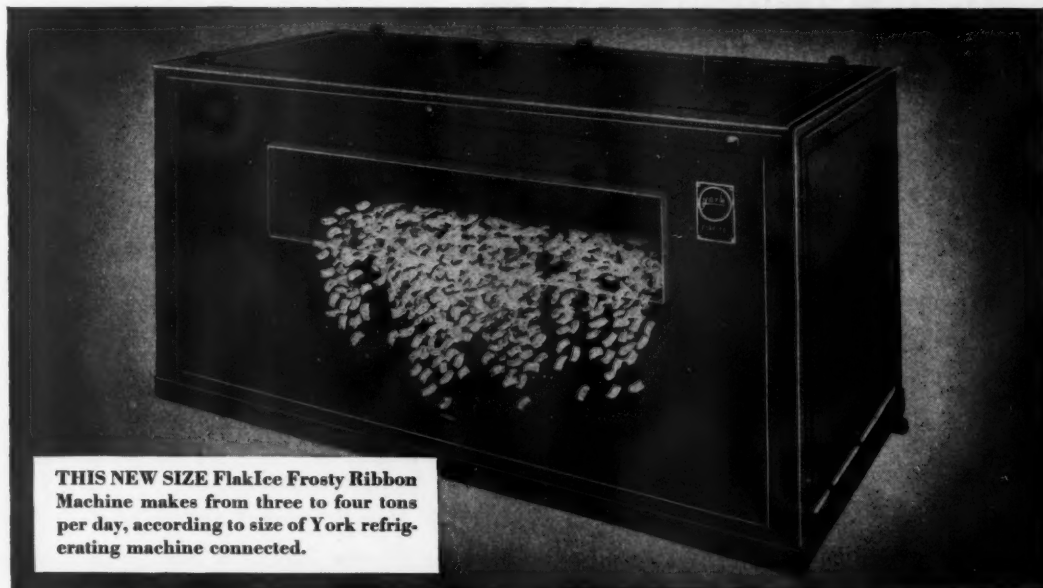
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(Mail and Wire)

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*Editors*

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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

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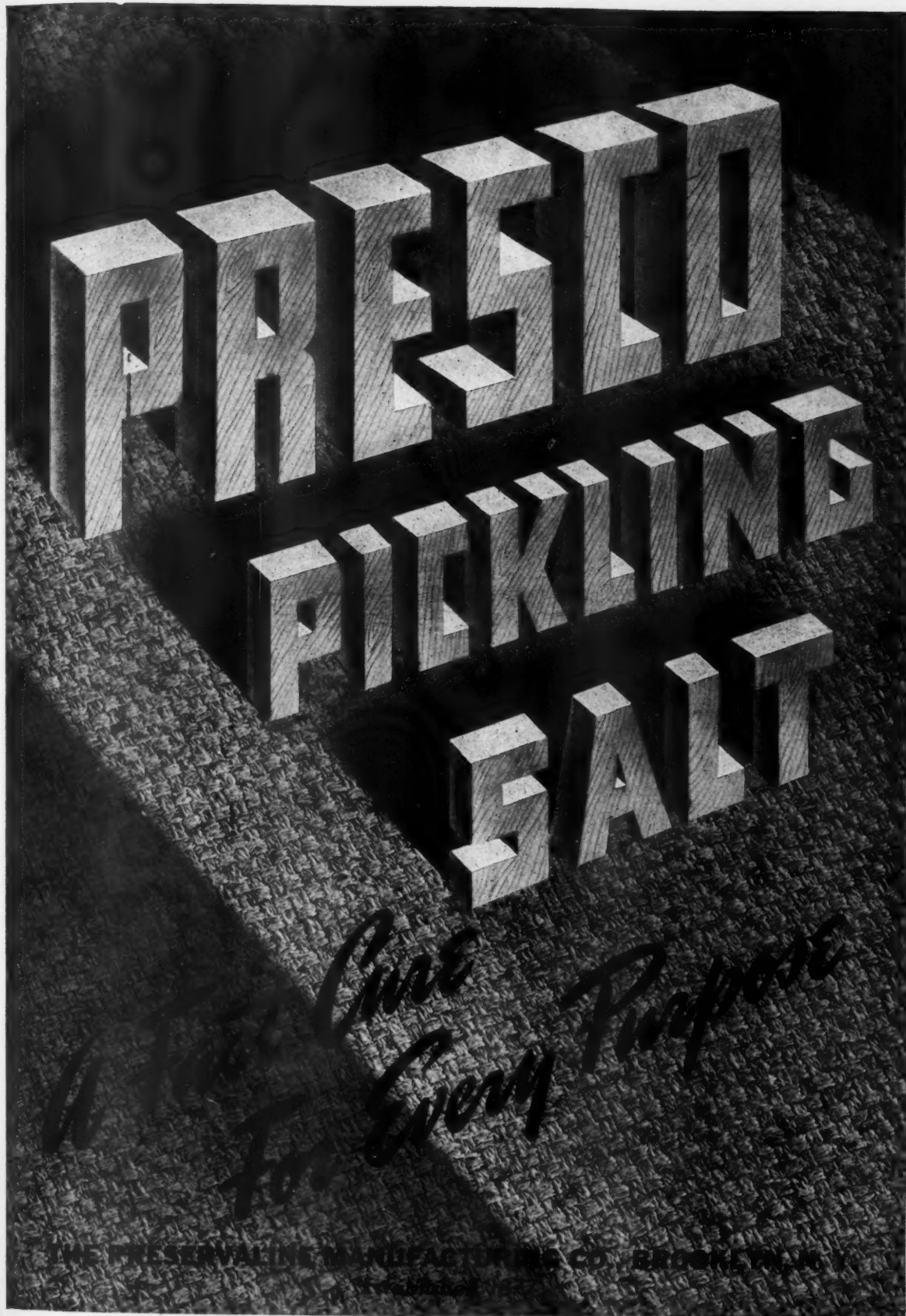
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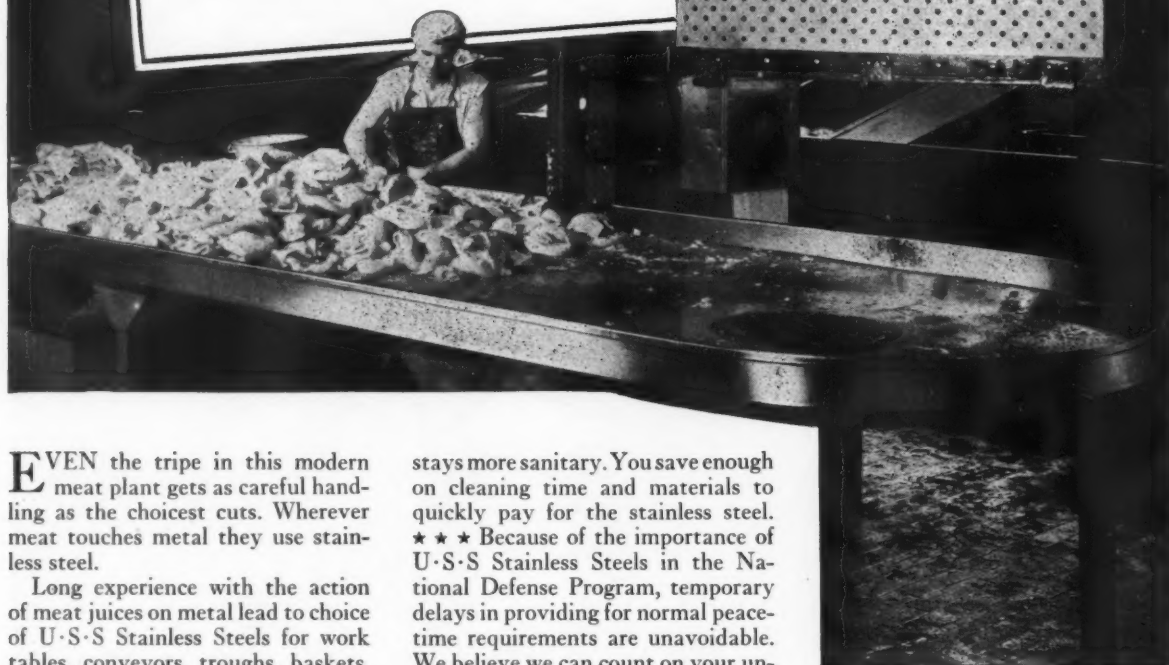
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KEEP IT CLEAN  
*with U.S.S.  
Stainless Steel*



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Long experience with the action of meat juices on metal lead to choice of U·S·S Stainless Steels for work tables, conveyors, troughs, baskets, hooks and numerous other pieces of equipment.

Stainless steel keeps its brilliant surface. There's no corrosion from meat, cleaning compounds or water. Cleaning is easier and the equipment

stays more sanitary. You save enough on cleaning time and materials to quickly pay for the stainless steel.

★ ★ ★ Because of the importance of U·S·S Stainless Steels in the National Defense Program, temporary delays in providing for normal peacetime requirements are unavoidable. We believe we can count on your understanding cooperation. Production facilities are being rapidly increased and inevitably we shall win this race against time and National need. U·S·S Stainless will then be more plentiful than ever before.

**TRIPLE CLEANING TABLE** made of U·S·S Stainless Steel. The perforated basket is made of stainless steel plates and holds the tripe for cooking or curing in the vats in the background.

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**SMOKE PENETRATION** is what gives sausage the rich, tangy taste that customers like. That's why you should use Armour's *Natural Casings*...because they permit the fragrant smoke to penetrate to the meat...producing that "come-again" flavor!

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**ARMOUR'S NATURAL CASINGS**

# This Week's

THE NATIONAL  
Provisioner

# NEWS HIGHLIGHTS

## Food Group to Get A-10 Maintenance, Repair Rating Soon

AS SOON as possible, the food industry, of which meat packing is a part, will be placed under the new OPM maintenance and repair rating plan with a priorities rating of A-10, according to a recent statement by E. R. Stettinius, jr., Director of Priorities. Nine essential industrial groups, including mining, public utilities and railroads, are already under the plan and the OPM will extend it to several others as soon as the priorities division can handle the needs of the nine.

Industries granted the use of the maintenance and repairs rating plan can apply their A-10 rating to all orders, if necessary, but only on repair and maintenance parts.

Meanwhile, according to information obtained by the American Meat Institute, packers who are having difficulty in obtaining materials, repair parts or maintenance equipment should observe the following procedure:

- 1.—Exhaust every possible avenue of supply before asking for priorities or preference ratings;

- 2.—Apply for preference ratings on Form PD-1. In case this form is used the packer should state in detail that every effort has been made to get the material, and that the supplier will not provide the material without an adequate preference rating from the Office of Production Management. The application should state the necessity for the equipment or material needed; in case the repair material is needed to satisfy a BAI requirement, this fact should be made clear.

Copies of Form PD-1 can be obtained from the Office of Production Management in Washington, or from field offices of the priorities division in Boston, New York, Dallas, Detroit, Philadelphia, St. Louis, Chicago, Cleveland, Denver, Pittsburgh, Atlanta, San Francisco, Cincinnati, Seattle, Los Angeles and Kansas City. The three latter offices are new ones and will be under the direction of E. C. Laird, jr., and L. Edward Scriven, assistant deputy directors of the priorities field service.

## MEAT INDUSTRY COMMENT ON NEW INDICTMENT

THE American Meat Institute this week issued the following statement on the latest indictment returned by the federal grand jury at Chicago:

*"This latest indictment involving the meat packing industry is Number 23 of the series of indictments which the Department of Justice has secured against food industries of all kinds and descriptions.*

*"In the absence of an opportunity to study the allegations against us, all we can say is this:*

*"Neither the American Meat Institute nor any of its committees, officers or employees have violated the anti-trust laws or any other laws. All of the activities of this association have been strictly confined to proper and legitimate activities.*

*"It should be remembered that grand jury proceedings are ex parte (one-sided)."*

John Holmes, president of Swift & Company, stated:

*"The indictment is one more in a long list directed at industry. I can state positively that Swift & Company has not entered into any illegal agreement with competitors or others, with respect to the sale of hams for Easter or in any other respect.*

*"The booking or contracting with retailers for Easter ham requirements is an industry-wide practice which is not confined merely to those firms which have been indicted. It is a practice which has been in effect for many years and serves the useful double purpose of assuring the retailer of a definite supply and enabling the meat packer to properly prepare the large quantities of hams which are ordinarily sold for Easter."*

E. A. Cudahy, jr., also made a statement, to be found on page 34.

## Indict Large Part of Meat Industry in Ham Price Case

CONTINUING its investigation of prices and marketing practices in the meat packing industry, the federal grand jury at Chicago this week indicted 118 firms and persons for allegedly conspiring to fix prices on Easter hams, suppressing competition in the sale of such hams and controlling the Easter ham trade.

Eighty-one of those named in the indictment are corporations, 17 are partners or proprietors of unincorporated firms, 18 are officers of the indicted corporations (all except one being members of the provisions committee of the American Meat Institute). The Institute and its president were also indicated. The firms named include the four major meat packers and dozens of large and small packing companies located in all sections of the United States. Some are interstate and some intrastate packers.

It is stated in the indictment that the defendant meat packers process and sell to wholesalers and retailers approximately 80 per cent of all hams consumed in the United States. It is implied that the Institute and its provisions committee constitute the instrument through which the alleged conspiracy operates.

Relating that consumption of ham has become a popular custom on Easter Sunday, and has been encouraged by the defendants, it is stated in the allegations that meat packers' prices for hams decline to their lowest levels in the months of January and February, but during the four weeks preceding Easter Sunday these prices have increased over the January and February prices.

In the normal course of competitive purchase and sale, the allegations continue, wholesalers and retailers of dressed meat could and did purchase hams for Easter delivery during the months of January and February at the lower prices then prevailing. In such normal course of competitive purchase and sale, wholesalers and retailers of dressed meat would be able to pass on

(Continued on page 34.)



# One Smaller Packer Profits by By-Product Power Generation

**Peet Experience  
Shows the Way  
To Savings**



**I**S IT profitable for the smaller packer to generate electrical power as a by-product of the processing steam demand?

THE NATIONAL PROVISIONER will attempt to answer this question with a series of articles to be published from time to time. These articles, of which this is the first, will give operating and cost data taken from packers' records.

Operating data and cost figures for the plant of the G. M. Peet Packing Co., Chesaning, Mich., are given in this article. The company's extraction-condensing type power plant was placed in

operation in 1936. Prior to its installation the company made steam (for processing and heating only) in a 100-h.p. stoker-fired, horizontal return tubular boiler. Power was purchased for equipment operation. During the 12 months of 1934 the company bought 574,200 kw.h., at a cost of about 1.76¢ per kw.h., or a total of \$10,116.

Main units in the company's present power plant include two three-drum, water tube boilers of 150 and 200 horse power respectively. They are constructed for a working pressure of 250 lbs., 60 degs. F. superheat, and are

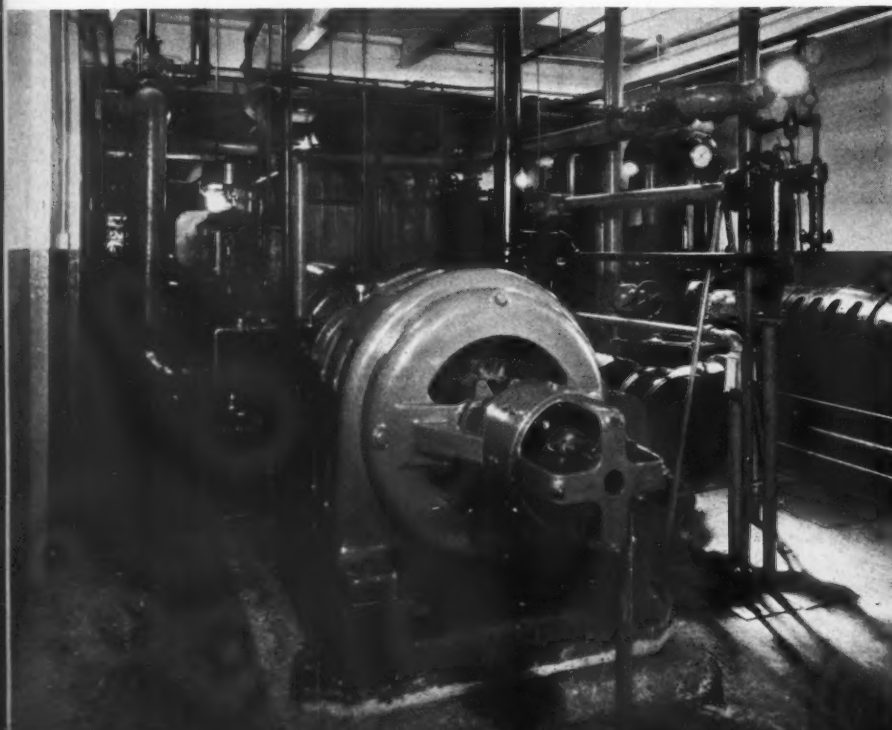
equipped with spreader type stokers capable of developing 200 per cent of normal boiler rating, soot blowers, combustion control and automatic feed water regulators. Auxiliaries include flow meters and CO<sub>2</sub> meter.

Two turbine-generating sets are installed in the engine room; one of these, a reconditioned machine, is used principally for stand-by service. Each has a normal rating of 150 kw.h. The new unit is of the condensing-extracting type. It operates with steam at boiler pressure and bleeds at 60 lbs. into the main steam supply line to the packing-house. Extracted steam is used to drive an ammonia compressor engine and for building heating, drying, cooking, etc. in the rendering department, and for feed water heating. Under normal conditions approximately 70 per cent of the steam generated is used for processing purposes, including operation of the ammonia compressors. The balance is exhausted from the turbines and condensed. Cost of the fuel for producing this latter volume of steam is charged directly to generation of electrical power.

Condensing water is obtained from a

## MAIN POWER GENERATING UNIT

One of the two 150-kw. h. turbine-generator sets installed in the plant of the G. M. Peet Packing Co., Chesaning, Mich. It generates power as a by-product of the packing-house processing steam demand. This unit is of the condensing-extracting type. Steam extracted at 60 lbs. pressure drives one ammonia compressor and pumps and supplies heat for cooking, drying, etc. The other turbine-generator is of the non-condensing, non-extracting type and is used as a stand-by.





nearby stream and passes through the ammonia condenser before entering the steam condenser. Exhaust from ammonia compressor engine and pumps is sent to the low pressure steam line and is used throughout the packinghouse for space heating, cooking and feed water heating.

Stand-by turbine is of the non-extracting, non-condensing type. It exhausts to atmosphere and is seldom operated.

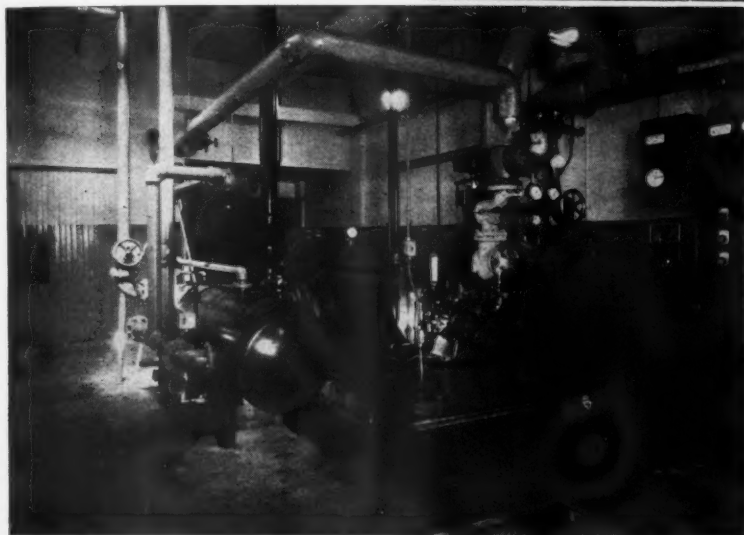
When this power plant was designed it was estimated, on the basis of the company's volume of production, that approximately \$8,500 to \$9,000 could be saved annually in the cost of steam and power, including overhead. These savings were to be the result of improved boiler efficiency and generation of power as a by-product of the processing steam demand.

In evaluating the following operating and cost data the reader should remember that the G. M. Peet Packing Co. has grown rapidly since 1936. During 1934 the company purchased 574,200 kw.h. of electrical



#### STEAM AND POWER EQUIPMENT

**TOP.**—One of the two boilers which supply steam for the plant; this is a 150-h.p., 250-lb. pressure, 60-deg. F. super heat unit. Other boiler is rated at 250 h.p. Cost of producing steam in the Peet plant is considerably below the average cost in plants of comparable size, as established by Provisioner surveys.



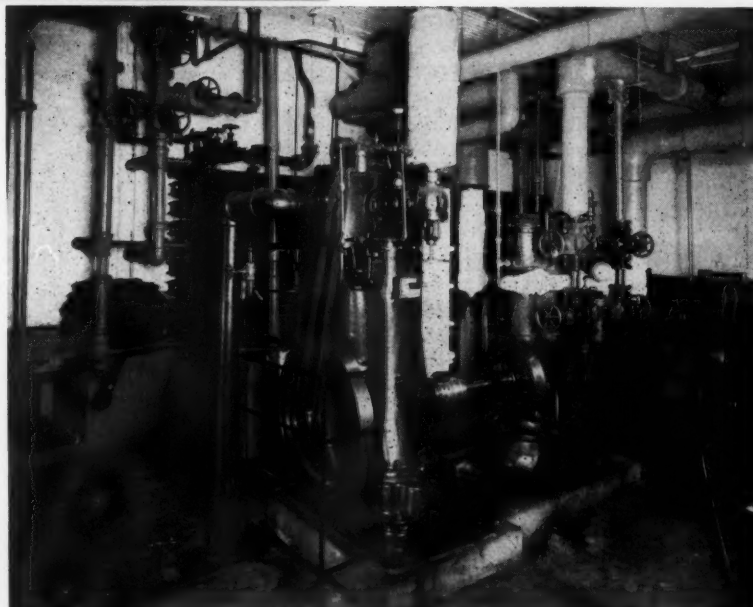
**CENTER.**—Generator end of turbine-generator unit illustrated on opposite page. Cost of power in the Peet plant during 1940 averaged slightly more than 7 mills per kw.h.

**BOTTOM.**—Engine-driven, 8 in. by 8 in., two-cylinder ammonia compressor. Engine operates with 60-lb. steam extracted from the turbine-generator unit.

energy. During 1938 the company's new power plant generated 701,190 kw.h. and in 1940 it generated 915,100 kw.h. Coal consumption during the three years prior to 1941 increased from 3,291 tons in 1938 to 4,546 tons during 1940.

The following operating and cost figures have been compiled from data and records in the Peet power and accounting departments. Every effort has been made to include all items of cost and to evaluate all factors which might have an influence on results. The cost figures are believed to be accurate and to reflect a true picture of the cost situation in this power plant.

There are no unusual conditions in the plant or operations of the G. M. Peet Packing Co. which would have abnormal influence on operating results and steam and power costs. The company does a general packinghouse business and distributes its products by truck to Michigan buyers. Its operations are typical of those carried on by hundreds of smaller packers throughout the country. Peet's favorable steam and power results should be attainable, in greater or smaller measure, in a great



many other smaller plants in which steam is now made for processing and electric power purchased for operating equipment.

Steam production in the Peet plant during 1940 totaled 62,676,300 lbs. This steam left the boilers at 250 lbs. pressure, 60 degs. F. superheat, and practically all of it was delivered to the bleeder-condensing turbine.

The electric load on Sundays and holidays varies from 1,500 to 1,800 kw.h. per 24 hours. On working days the load varies from 2,500 kw.h. to 2,900 kw.h.

The original investment in the power plant was approximately \$38,000. About \$18,500 of this amount was spent for electrical generating equipment, building alterations and equipment foundations. Several years after the by-product power plant was placed in operation, the processing department's output and its demand for steam and power had increased to the point at which additional boiler capacity was required. A 150-h.p. and a 100-h.p. horizontal return tubular boiler were then in service. The latter was used for stand-by. The new boiler installed to meet this added demand is constructed for 250 lbs. working pressure, 60 degs. F. superheat, and is rated nominally at 200 h.p. It cost approximately \$12,000 and increased the total investment in the power plant to about \$50,000. The company's records show a total overhead charge of \$4,514 against steam and power generating equipment during 1940.

Table 1 lists operating conditions and results for 1938, 1939 and 1940.

Table 2 is a combined cost sheet cov-

#### POWER SWITCHBOARD

Switchboard mounts instruments necessary for control and accurate records, including steam flow meter and CO<sub>2</sub> recorder. Door to right of switchboard opens into boiler room.

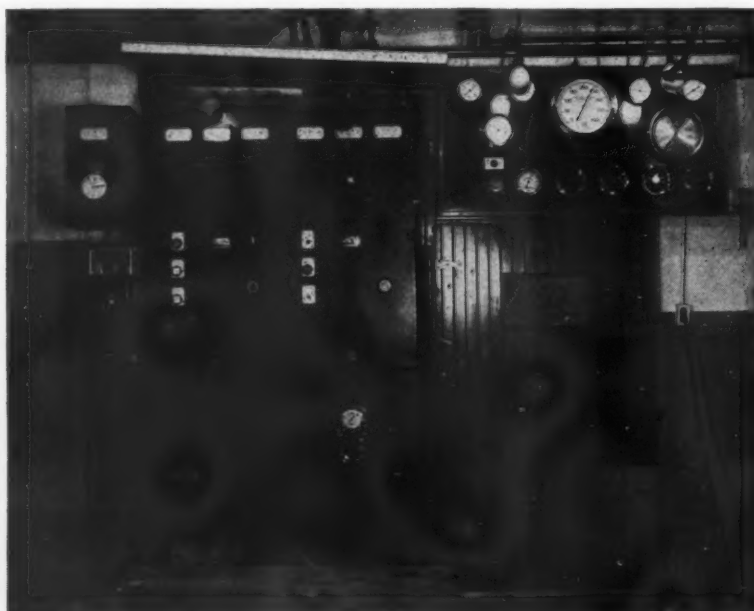


TABLE 1.—OPERATING DATA

	1938	1939	1940
Coal burned, tons.....	3,291	4,131	4,546
Coal cost .....	\$11,404.56	\$10,469.27	\$11,757.95
Steam made, lbs.....	44,827,000	55,705,000	62,676,300
Lbs. steam per lb. coal.....	6.81	6.74	8.89
Power generated, kw.h.....	701,190	855,100	915,100
Lbs. steam per kw.h.....	20.9	21.4	20.6

TABLE 2.—STEAM AND POWER COSTS, 1940

Coal .....	\$11,757.95
Labor .....	7,982.80
Repairs, stoker .....	48.78
turbine .....	57.44
feed water pumps.....	102.96
boiler .....	117.04
Boiler water treatment.....	527.46
Supplies .....	186.30
Depreciation .....	2,465.88
Interest .....	1,826.75
Insurance .....	221.44
Total .....	\$25,294.80

TABLE 3.—COST OF GENERATING STEAM, 1940

Coal .....	\$11,757.95
Labor .....	4,869.51
Repairs, stoker .....	58.78
feed water pumps.....	102.96
boiler .....	117.04
Boiler water treatment.....	527.46
Boiler supplies .....	98.15
Depreciation .....	1,232.94
Interest .....	913.38
Insurance .....	110.72
Total .....	\$19,773.89
Cost per 1,000 lbs. of steam=	31.5c

TABLE 4.—ALLOCATION OF STEAM AND POWER COSTS, 1940

	Processing Steam	Refrigeration	Power
Coal .....	\$5,829.50	\$2,401.40	\$3,527.05
Labor .....	4,869.51	2,155.35	957.94
Repairs, stoker .....	24.39	7.32	17.07
turbine .....	57.44	15.44	36.04
pumps .....	51.48	17.56	40.96
boiler .....	58.52	79.12	194.61
Boiler water treatment.....	263.73	37.26	74.52
Supplies .....	74.52	256.59	986.35
Depreciation .....	1,232.94	182.67	730.70
Interest .....	913.38	22.14	88.58
Insurance .....	110.72		
Total .....	\$13,428.69	\$5,164.85	\$6,701.26

TABLE 5.—SUMMARY OF STEAM AND POWER SAVINGS, 1940

Generation of electric power: A saving of .768c per kw.h. × 915,100 kw.h.....	\$ 7,028.05
Generation of steam: A saving of 8c per 1,000 lbs. × 31,000,400 lbs., the amount of steam used for processing.....	2,480.00
Operation of ammonia compressors: Difference between cost of purchased electric power (had it been used) and steam cost.....	5,800.00
Total .....	\$15,308.05
This saving is equal to a return of 31.2 per cent on an investment of \$50,000.	

ering power plant expenses for 1940. These costs include expenses for operating the ammonia compressors, including fuel, labor, repairs, supplies and overhead. Table 3 shows the expenses incurred in generating steam. Costs in Table 2 are distributed in Table 4 between processing steam production, operation of steam-driven refrigerating machines and the generation of power. Savings are summarized in Table 5.

It cost the G. M. Peet Packing Co. \$19,773.89 to produce 62,676,300 lbs. of steam in 1940. The rate of 31.5c per 1,000 lbs. is considerably below the level which THE NATIONAL PROVISIONER has found to be typical in plants comparable in size to the Peet unit. This low figure is due in part to the low cost of fuel at Chesaning, but the high efficiency of the modern steam generating equipment installed, and the economy with which it can be operated, are primarily responsible.

Total cost of generating 915,100 kw.h. was \$6,701.26, or .732c per kw.h. The Peet accounting department has estimated that if the 915,100 kw.h. generated in the plant had been purchased, the cost would have been 1.5c per kw.h. Therefore, the company's saving by generating power in 1940 was 1.5c—.732c × 915,100 kw.h. = \$7,028.05.

There has been a considerable reduction in the cost of generating steam. This saving is estimated conservatively to be at least 8c per 1,000 lbs. under the cost with the old equipment. The company used 31,000,400 lbs. of process steam during 1940. If this quantity was generated at a saving of 8c per 1,000 lbs., then the total steam cost was \$2,480 lower than it would have been if generated in less efficient equipment.

Peet has been able to make a third saving which is substantial and should be included in the total savings resulting from the new power plant and generation of electrical power as a by-product of processing steam demand.

(Continued on page 35.)

# LIVESTOCK BODY FACTORS INFLUENCING TENDERNESS

By C. ROBERT MOULTON

Consulting Editor, *The National Provisioner*

A NUMBER of factors known to have an effect upon the tenderness of meat have been listed and many have been studied experimentally. However, it is doubtful if all the possible factors have been considered, even to the extent of attempting to prepare a complete list.

Granting that the body of knowledge required for an accurate list is incomplete, and that an educated imagination must be used in estimating the possibilities, the writer will now attempt to enumerate the factors which may affect the tenderness of meat.

Such a list should start with the meat-producing animal and its treatment on the farm. It should include structural and chemical factors found in the meat, changes occurring during chilling, hanging and aging, the effects of curing procedures, the use of digestive enzymes, the methods of cooking, and the manner of carving the finished product. The author's conception of what such a list might include is shown on this page.

Not all the factors listed are completely independent of each other. For example, the first seven factors may be expected to show themselves in differences, if any, in the next five factors. Again, some of the factors are of interest only in connection with cured meats. A brief discussion of the factors will serve to indicate their effects and may help to stimulate further thinking and more work on the general problem of tenderness.

**TYPE OF ANIMAL.**—Distinctions between types of animals are based on characteristic qualities. Thus, there are beef, dairy, or dual-purpose cattle; bacon or lard, rangy, medium, or chuffy types in hogs, and egg-laying and meat-producing chickens. Different types of one kind of meat producing animal may vary in their ability to produce flesh or other tissue, the economy of production, and the quality of the flesh produced. Beef type cattle produce better quality flesh more economically than do dairy cattle. Other factors, such as age and fatness, enter into the picture, but in general, distinction by types is justifiable and useful.

**BREED OF ANIMAL.**—A group of individuals possessing distinctive characteristics not common to other members of the same species, and so firmly fixed as to be uniformly transmitted to their progeny, belong to the same breed. Examples of breed are: Angus, Hereford, Holstein, and Jersey in cattle; and Berkshire, Poland-China, Yorkshire and Tamworth in hogs. Several breeds of animals can generally be found within a given type. The funda-

mental differences between breeds do not come within the province of the present discussion. From the point of view of meat tenderness or quality of flesh, type is more important than breed.

**AGE OF ANIMAL.**—Age has a rather marked effect upon the quality of meat. Flavor, amount and distribution of connective tissue and fat, and tenderness are some of the specific qualities which are altered by age. One need only recall the differences shown

by young veal, baby beef, mature cattle, and aged beefs to recognize the validity of this statement. The bundles of veal muscle fibers are easily separated in chewing, but baby beef is firmer. The latter is usually more tender than mature or aged beef.

**SEX OF ANIMAL.**—Bull meat and steer meat differ in flavor and tenderness partly because of sex and partly because of age. The greater tenderness of steer beef compared with old cow beef is probably more a matter of type and age than of sex. Steer beef and heifer beef of similar breeding, age, handling, and fatness show no appreciable differences in quality.

Distribution of fatty tissue in older beef cows may be somewhat dissimilar to that in older steers, but the writer knows of no such characteristic difference here as is shown in the human species where the female usually has more subcutaneous fat and more fatty tissue in certain regions than does the male. In comparing cows and bulls one may expect sex differences in quality including, perhaps, tenderness, but the unsexed steer and the heifer of the same breed show little or no difference in quality of flesh.

**METHOD OF FEEDING.**—Under this general head may be listed all the factors involved in feeding and handling animals grown for meat. However, it will be assumed that the feeds used are those generally considered acceptable. It is well known that certain oil-containing feeds affect the composition and quality of the flesh of the animal to which they are fed. This is especially true of the fat, but there is no indication that such oily feeds affect the tenderness of the meat.

Similarly, the use of grass alone, or its feeding in conjunction with grain and other feeds, may affect the quality of the flesh. This subject was discussed in the June 28 and July 19 issues of *THE NATIONAL PROVISIONER*. Color or degree of finish may vary, and even softness or firmness of the flesh as a whole, but apparently no one has shown any relationship between feed and the tenderness of the flesh produced.

Different methods of feeding and different feeds may have some influence on the amount of fat laid down in the flesh. This phase of the subject becomes a question of the relative fatness of the animal.

Methods of feeding can be altered so as to change the rate at which the meat-producing animal grows and fattens. The conformation and proportions of the carcass, its ultimate size and weight, and the amount and distribution of fat may even be affected by early restriction of the rate of growth and a latter speedup in growth and fattening. This aspect of handling and feeding has been studied, especially at the Missouri Agricultural Experiment Station, but so far as the writer can recall, such unusual methods of management showed no effect upon tenderness.

**FATNESS OF THE ANIMAL.**—A growing animal produces a set of

## POSSIBLE FACTORS AFFECTING THE TENDERNESS OF MEAT

- 1.—Type of animal.
- 2.—Breed of animal.
- 3.—Age of animal.
- 4.—Sex of animal.
- 5.—Methods of feeding and rate of growth and fattening.
- 6.—Fatness of animal.
- 7.—Exercise or work performed by animal.
- 8.—Quantity of connective tissue in flesh.
- 9.—Distribution of connective tissue in flesh.
- 10.—Relative uniformity in grain of muscle fibers and bundles.
- 11.—Amount of fat in the flesh.
- 12.—Distribution of fat in the flesh.
- 13.—Method of stunning and bleeding.
- 14.—Time lapse after bleeding, development of rigor mortis or its dissolution.
- 15.—Naturally occurring digestive enzymes.
- 16.—Added digestive enzymes, plant or animal.
- 17.—Micro-organisms: bacteria, yeasts, molds.
- 18.—Curing ingredients.
- 19.—Impurities in salts and water used in curing.
- 20.—Pumping procedures—spot, spray, venous.
- 21.—Smoking procedures.
- 22.—Dry or moist cooking conditions: dry air, steam, water.
- 23.—Temperature of cooking environment.
- 24.—Length of cooking period.
- 25.—Use of acid (vinegar), alkali, or other special ingredient.
- 26.—Method of carving.



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organs, bones, flesh, and other parts required to make a normal healthy body. Fat and fat-like materials are required for the normal operation of body cells and special types are required for certain tissues, such as nervous tissue (brain, spinal cord, and nerve cells and their extensions). In addition, fat is deposited in the connective tissues of the body under the skin, around the kidneys and in the abdomen, between muscle bundles, and in and around the muscle cells. Most of this fat must be considered as a reserve store of energy for the possible use of the animal in times of scarcity.

The meat packer, retailer, and consumer view the amount of fat on the carcass and in the flesh as a measure of quality. Conformation and finish are affected by the fat, but the flavor of the meat, the total number of calories per pound and other nutritive factors are also affected. Whether fat of itself influences the tenderness of the meat may be open to dispute, but it is difficult to separate mere fatness from quality and type of animal, degree of finish and other factors which do affect quality and tenderness of the meat. Deposition of fat in and between the muscle cells, fibers, and bundles certainly separates the connective tissue into thin layers and reduces its relative quantity. Thus the meat is made more tender, especially in contrast with older and less fat animals of the dairy type. In such older cattle the connective tissue tends to become more dense and relatively more abundant. More fat is laid down on the outside of the carcass and in the body cavities and less within and between the muscles. There may be an appearance of marbling, but the marbling may be the result of more connective tissue rather than of more fat.

Increased fatness may mean increased tenderness and it may not. Age and amount and distribution of connective tissue may offset in part the increased amount of fat. Fatness within reason increases the quality of the meat, but the extent to which it directly affects tenderness does not seem so clear. The writer would say that in general, other things being equal, meat from fat cattle is more tender, or appears to be more tender, than meat from thin cattle.

#### **FORD'S PLASTIC BODY UTILIZES LARD**

Hides, lard and glue are reported to be among the components of a new plastic automobile body developed during the past two years by the Ford Motor Co. and displayed on August 13 in Dearborn, Mich. Other ingredients of the plastic body, reportedly designed to withstand more punishment than the steel bodies now used on motor cars, include cotton, wheat, soybeans, corn, pine pitch, sugar cane, tung oil and a few materials which must be imported. Company officials have expressed the hope that the plastic will some day be used in mass production of Ford cars.

#### **Armour, Wilson and Swift Workers Get Further Wage Raise**

UNDER a master agreement between Armour and Company and the Packinghouse Workers Organizing Committee, a C.I.O. union, the wages of all hourly paid workers in 15 plants have been increased 10c an hour over levels prevailing prior to April 1. The agreement was announced by the Defense Mediation Board, to which the dispute had been certified by the U.S. Department of Labor.

The increase takes cognizance of the general 8 per cent wage boost on April 21 so that the present raises amount to only 5c per hour or less, depending on the proportion of the 10c total by which the individual worker benefited under the April 21 increase. Thus the hourly rate for common labor will be 72½c against 67½c as of April 21 and 62½c prior to that date; skilled and semi-skilled labor, whose April 21 increases were larger, gain smaller raises.

Wilson & Co. has granted a similar increase to its employees in seven plants. Approximately 15,000 workers will receive an additional \$3½ million annually as a result of the Wilson raise which followed negotiations with the Employees' Representative Committee, an independent union.

Late this week Swift & Company announced an increase of 5 cents per hour for all hourly paid employees in its Chicago meat packing plant, effective Monday, August 11. The question of increases at other Swift plants is being handled locally.

Under its agreement with Armour, the union failed to obtain its demands for a closed shop and check-off system. The accord provides that if grievance machinery fails to effect settlements on issues in dispute under the master agreement, either party may ask the Secretary of Labor to designate a conciliation commissioner to make recommendations for further action.

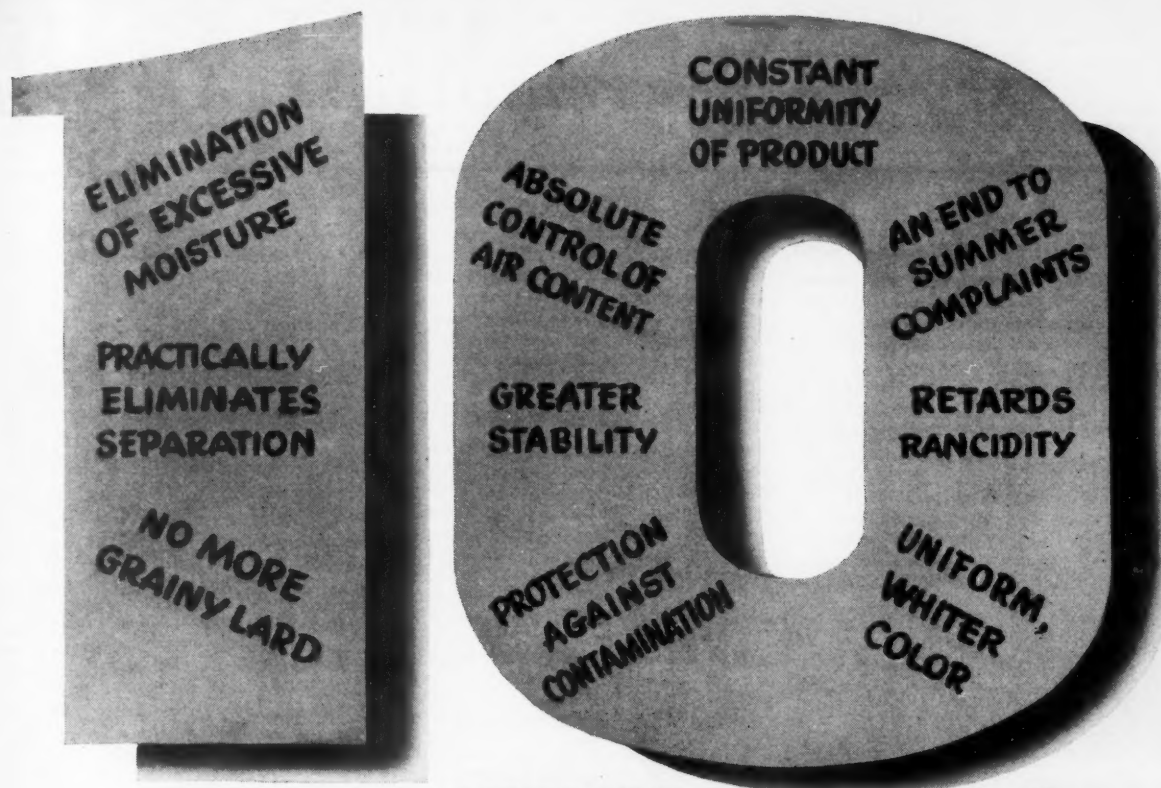
"If the parties meet with any difficulties in reaching an agreement," the agreement provides, "either party may apply to the National Defense Mediation Board to send a representative to aid the parties in their collective bargaining."

Wage increases are effective Aug. 11 "and shall be paid when the master agreement is finally executed," the accord stated.

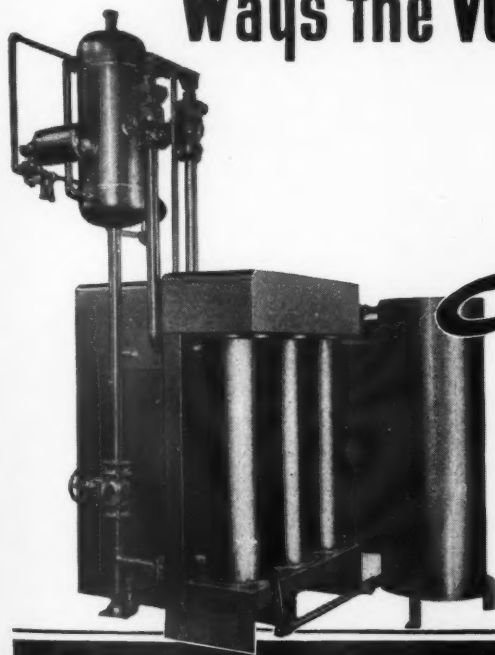
#### **CHAIN STORE SALES**

Sales of Safeway Stores, Inc., for the four-week period ended August 2 totaled \$35,743,807, a gain of 18.6 per cent over sales of \$30,133,666 reported for the corresponding period of 1940. Cumulative sales for the 32 weeks ended August 2 reached \$269,962,954.





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## Packer Picnics and Outings Provide Summer Enjoyment

With the summer vacation season entering its last lap, picnics, golf tournaments and other outdoor activities continue to dot packer calendars.

Twelfth annual picnic of the Hull club, social organization of the Hull & Dillon Packing Co., Pittsburg, Kans., was held on August 9 at the Elks' country club in that city. Swimming, athletic contests, supper, a musical program and dancing in the evening made up an enjoyable day for all employees and their children.



**E. D. HENNEBERRY**

Among features of the outing was an address by E. D. Henneberry, president.

Employees of the Carstens Packing Co. plant at Bremerton, Wash., known as the navy yard city of Puget Sound, recently assembled with their families and friends at the home of Jay C. Engstrom, Bremerton manager, where they participated in the annual picnic staged

for the Bremerton personnel. Swimming, boating, and games kept the guests busy having a good time, and H. A. Mady, Carstens president, came over from Tacoma to take part in the activities. This year marked the fifteenth annual picnic outing held for the Bremerton plant employees.

F. W. Hess, office manager of the St. Joseph, Mo., plant of Armour and Company, is general chairman of the fourteenth annual St. Joseph stockyards golf tournament, which will be held at the St. Joseph country club on September 5. Following the tournament, there will be a banquet at the club, with prizes awarded to the winning golfers. Members of the committee on arrangements are W. S. Parker, general manager, Swift & Company, F. C. Black, general manager, St. Joseph Stock Yards Co., and G. H. Damsel, Armour general manager.

## New Davies Executive

Arthur P. Spencer has been appointed vice president and general manager of the William Davies Co., Inc., Chicago, to succeed R. W. Perry, who resigned to head the newly formed Perry Food Products Co., Inc. Mr. Spencer has been associated with the company for almost 15 years, and in 1936 was appointed assistant manager in charge of sales. Well known in the provision trade, he has a host of friends who wish him well in his new post.

## R. W. Perry to Head New Chicago Food Enterprise

Rex W. Perry, vice president and general manager of the William Davies Co., Inc., Chicago, for the past ten years, has resigned in order to join a new company to be known as Perry Food Products Co., Inc. Mr. Perry will be president and general manager of the concern, which is taking over the plant of Buehler Bros., Inc., 1400 W. 46th st., Chicago.

Mr. Perry has had broad experience in the food field. In 1911 he was employed by Gunn's Limited of Toronto, Canada, a subsidiary of Canada Packers, Ltd., as a specialist in vegetable oil refining. In 1927 he became vice president and managing director. In 1931 Canada Packers, Ltd., selected him to operate the company's American subsidiary—the William Davies Co., Inc., in Chicago, as vice president and general manager. The Perry Food Products Co. will handle a complete line of provisions, sausage and canned meats.

## Roy D. Morrison, Prominent Canadian Executive, Dies

Roy D. Morrison, 48, president of Dumarts, Limited, Kitchener, Ont., and vice president of Burns & Co., Limited, large Canadian meat packing concern, died of pneumonia in a hospital at Calgary, Alberta, on August 11.

A resident of Calgary since April, when he was appointed vice president of Burns & Co., Mr. Morrison was born in Seaforth, Ont., and had been affiliated with the meat packing industry for 29 years. He held executive positions in both eastern and western Canada and for 15 years was associated with Dumarts, Limited, of which he was sole owner when it was acquired by Burns.

## Construction Notes . . .

Morrison & Schiff, Inc., 64-66 Fulton st., Boston, has purchased an adjoining building containing approximately 6,000 sq. ft. of floor space and doubling the company's floor area. After extensive alterations and installation of new equipment, the added unit will enable the company to increase its volume.

Bricklaying is in progress on the new employees' building of the Baum Packing Co., Danville, Ill. The structure will measure 40 by 50 ft., housing showers, lockers and a dining room.

A permit for construction of a small building to be used for the manufacture of sausage has been granted to Manuel Viera of 1610 Hope st., Bristol, R. I.



## DENVER STOCKYARDS AND MEAT PACKING PLANTS

Air view of Denver market. Large white two-story structure at left is the largest all-concrete sheep barn in the world. It will accommodate 75,000 head of sheep at one time in its 13 acres of floor space. A part of the roof can be used for yarding after weighing. Denver yards handles from 2,500,000 to 3,000,000 head of sheep and lambs annually.

## Personalities and Events Of the Week

George H. Damsel, general manager of the St. Joseph, Mo., plant of Armour and Company, recently received a letter from the Treasury Department in Washington commending the Armour Men's Social club for its support of the defense savings program. The club presented each member with a booklet containing one 25c defense stamp as a starter toward purchase of \$25 defense bonds.

Lyle Mosher, 65, for 28 years superintendent of the hog kill and cut division of John Morrell & Co., Ottumwa, Ia., retired on August 9 after more than 50 years of service in the meat packing industry. He was presented with a gold watch and chain by T. Henry Foster, president, in the presence of company officials.

Arthur D. Berkshire, assistant chief engineer and engineering foreman at the St. Joseph, Mo., plant of Swift & Company, is leaving August 16 for a vacation trip during which he will attend the convention of the National Association of Power Engineers at Baltimore, Md.

Frye Packing Co., Seattle, is expanding its distribution well into Alaska. One feature of the company's merchandising activities in this area consists of a new weekly quarter-hour radio program over Station KFAR, Fairbanks.

Ben Oliver has been named superintendent of the cut and kill department at the Ottumwa plant of John Morrell & Co., succeeding Lyle Mosher, retired. Others named to new posts as a result of the shift include Oscar Johnson, placed in charge of pork cutting, Clarence Larson, pork trimming, Frank Dawson, hog dressing, and Fred Lindholm, hog cleaning.

Ben Zitnick, cattle buyer on the Los Angeles market and a resident of that city for 25 years, died on August 6 at the age of 47 following a brief illness.

Independent Meat Co. is the firm name under which Quon Qeong Kong, Loo Gee and Quan Guey Yee have obtained a certificate to conduct a meat business at 4203 Central ave., Los Angeles.

O. E. Birke, credit manager, Hunter Packing Co., E. St. Louis, Ill., made a trip to the East last week, combining business with vacation and paid his first visit to New York. He spent some time with Paul F. Davis, New York representative of the company.

Howard H. Hewitt, a member of the cattle buying staff at the St. Joseph, Mo., plant of Swift & Company, assumed his new duties as buyer at the White Provision Co., Atlanta, Ga., a Swift subsidiary, on July 28. He has been with Swift for 23 years.

Viktor Przedpelski, president of the Polish Bacon Union, and originator of the plan whereby Polish meat packers united in their shipments of canned

hams to America several years ago, passed away suddenly on August 6 in his fiftieth year. Mr. Przedpelski had been in this country slightly more than a year, coming here for refuge with his wife and two young sons. In addition to his activities as chief executive of the Polish Meat Packers Union, Mr. Przedpelski also headed the Polish Steel Association.

Harold F. North, industrial relations manager of Swift & Company, discussed "Morale in Industry" on August 15 before the twentieth annual institute of the Society for Social Research, assembled in Ida Noyes Hall at the University of Chicago. Critical problems of morale under the stress of present-day world conditions were highlighted by many of the speakers appearing on the program.

Frank S. Peters, manager, pork department, Armour and Company, New York, will spend the next several weeks at Pocono Manor, New York.

G. H. Eckhouse, general purchasing agent, Wilson & Co., Chicago, was a visitor to New York during the past week.

Fourteen firemen received minor injuries on August 2 as they struggled to extinguish a spectacular four-alarm blaze which caused damage estimated at \$25,000 to the meat plant of Tiedemann & Harris, Inc., 360 Langdon st.,

San Francisco. The fire was brought under control after a two-hour battle. Originating in a first floor smokehouse, it destroyed large stocks of bacon and ham and severely damaged the steel and concrete meat plant. John Tiedemann is president of the company.

Fourteenth annual convention of the National Food Distributors' Association will be held August 20 to 23 at the Hotel Sherman, Chicago, with more than 3,500 jobbers, wholesalers and distributors expected to attend.

R. Leo Plouf, wholesale grocer of Milbank, S. D., is opening a new wholesale grocery and meat firm in Watertown, S. D., to be known as Merchantile, Inc., in order to expand his distribution territory. The new firm is located in the Warehouse bldg.

Arthur R. Blythe, 26, federal meat inspector at the Madison, Wis., plant of Oscar Mayer & Co., died in a Dubuque, Ia., hospital on August 11 of injuries sustained when his car overturned 11 miles south of the Iowa city.

Chester Rzaca, Arsenal Sausage Co., Pittsburgh, Pa., returned recently from a short vacation trip in Canada.

Fire on August 4 gutted the smokehouse of the Aronhime Packing Co., Bristol, Va. The loss, amounting to only a small sum, was covered by insurance, according to Gordon L. Aronhime, manager.



READY FOR AN "ALL-OUT" CAMPAIGN AGAINST PAR

The meat packing industry and its suppliers were well represented in the recent annual Rodeo golf tournament at the Evanston Golf club, Evanston, Ill. In front row in the above photo are (left to right) Frank Hoy, Hoy Food Products Co., Milwaukee, Ed Marum, sales supervisor, the Visking Corp., William B. Durling, president, Wm. J. Stange Co., who was host to the group, and John Marhoefer, superintendent, Oscar Mayer & Co., Chicago. Back row includes Walter Best, Best & Donovan, Ted Lind, Wm. J. Stange Co., Elmer Smith, general manager, American Aniline Co., and C. E. Nelson, production director, Kraft Cheese Co. Mr. Marum's 73 was second low net for guests at the tournament, while Mr. Marhoefer's net score of 82 for the morning round made him the tournament favorite in pari-mutuel betting in a field of 200 golfers. Other low scores posted by the group were a 78 by Mr. Hoy, a 77 by Mr. Smith and a 75 by Mr. Nelson.



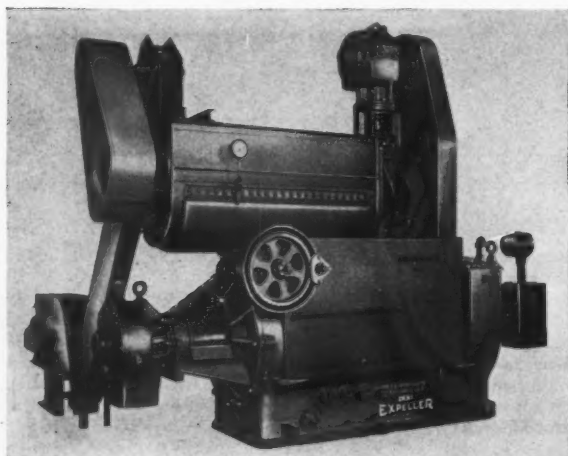
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## Refrigeration Industry 1940 Accident Rates

THE refrigeration industry ranked twenty-seventh in frequency of accidents and nineteenth in severity in a list of 30 industries during 1940, according to the annual statistical report of the National Safety Council. The records are based on the reports of 49 companies with 6,700 employees who worked 13,460,000 man hours in 1940.

The frequency rate for the refrigeration industry for 1940 was 27.27 reportable injuries per million man hours

small units, frequency rates were below the average for both large and small units. Plants in the middle size group also showed the greatest improvement in both rates compared with 1939—a 32 per cent reduction in frequency and 68 per cent for severity.

Large plants have the lowest injury rate in most industries, but 1940 rates were highest in large refrigeration units. Their 1940 results compared unfavorably with the improvement in middle size and small units.

The principal types of injuries in the refrigeration industry, and in all industries, are shown in the accompanying table. These data are from reports from

FREQUENCY RATES		
Refrigeration	27.27	While the refrigeration industry showed a much greater accident frequency rate than the average for all industries, its severity rate was lower.
All Industries	12.52	
SEVERITY RATES		
Refrigeration	1.34	
All Industries	1.44	

worked, more than two times the average for all industries. The severity rate was 1.34 days disability per thousand man hours worked, or slightly under the average for all industries. The refrigeration industry's 1940 frequency rate remained the same as during 1939 but the severity rate declined 39 per cent, one of the largest reductions among the 30 industries reporting.

Mishaps in handling objects and use of hand tools were the most important types of compensable accidents and 46.5 per cent of all injuries in refrigeration work were attributed to these activities. Middle sized plants made the best 1940 records. While their severity rate of 0.43 was higher than the average for

nine state labor departments or industrial commissions, including those of Alabama, Illinois, Maryland, Michigan, New Jersey, New York, Pennsylvania, Virginia and West Virginia.

### PRINCIPAL TYPES OF INJURIES IN REFRIGERATION INDUSTRY

Type of Accident	All Industries Pct.	Refrigeration Industry Pct.
Handling objects .....	24.2	30.0
Falling objects .....	11.6	8.9
Machinery .....	11.0	5.9
Falls to same level.....	10.1	12.6
Vehicles .....	8.9	4.0
Falls to different level.....	8.1	8.2
Using hand tools.....	7.8	16.5
Stepping on or striking against objects .....	6.7	3.2
Electricity, explosives, heat .....	3.6	6.7
Harmful substances .....	2.6	0.6
Other .....	5.4	3.5
All types .....	100.0	100.0

formerly treasurer and assistant secretary, has been named secretary and treasurer. Other appointments included the election of Melbourne P. Anderson, assistant treasurer; Henry C. Oakes, assistant secretary, and Frank H. Brandt, general auditor in charge of accounting.

### FINANCIAL NOTES

Beech-Nut Packing Co. has declared a quarterly dividend of \$1.00, payable October 1 to shareholders of record September 10, and an extra dividend of 50c payable on the same date.

Proctor & Gamble Co. reported net income of \$27,581,523 for the fiscal year ended June 30, equal to \$4.21 a common share. This compared with year-ago figures of \$28,628,493 and \$4.37 a share. The quarter ended June 30 netted \$10,805,454 or \$1.66 a share, a new quarterly high. Gross sales for fiscal year ended June 30 were \$228,619,735, compared with \$213,729,797 in the preceding year.

## Hog Chilling Practices

It was not so long ago that packers quite generally believed that hog carcasses should be hung in natural temperatures to dissipate "animal heat" before being placed in the chill room.

Many sour hams resulted and were ascribed to various causes other than the right one—bacterial action fostered by normal temperatures. It is now known that the sooner hogs are thoroughly chilled after slaughter, the better will be the resulting product, and the smaller the loss from sour hams. As a result, hog carcasses are being chilled to cutting temperature in from 16 to 18 hours in many plants.

Rapid chilling requires rapid circulation of air in the chill room. In some cases a complete change of the chill room air is brought about in as short an interval as 2½ minutes. The fact that hot hog carcasses can be subjected to rather severe blasts of cold air without discoloration, undue shrink or deterioration is not yet generally accepted by packers, although it has been proved on many occasions.

The reason why hog carcass shrink can be slight in rapid air movement is that the rate at which water vapor is given off from any surface depends largely on the temperature of that surface. If a blast of cold, humid air is directed against a warm, moist surface, the temperature of the surface is lowered quickly. The vapor pressure at the surface is reduced, as is the amount of moisture given off in unit time. Thus, the shrink from a carcass in a chill room refrigerated with modern equipment is actually light rather than heavy.

Conditions change when a carcass has been chilled and an air blast directed against it will then cause needless loss of weight. Therefore, when designing a refrigerating system for quick chilling hogs, it is necessary to provide facilities for regulating and controlling air motion as well as temperature. Fortunately, this is a relatively simple problem.

Fear of the effect of rapid and direct air circulation on carcasses has been a factor in delaying the modernization of many unsatisfactory hog chill rooms. This fear is as groundless as was the old belief that "animal heat" must be allowed to escape from the carcass before chilling.

This does not mean that chill room refrigerating equipment and methods can be selected, installed and applied in a haphazard manner. Best results are obtained when all conditions which can influence results are known and met. Each installation is likely to be a problem in itself. Thus the job of providing satisfactory, quick chilling is one of engineering rather than equipment, and of adaptation rather than construction.

If you are finding it difficult to obtain packinghouse workers, watch the Provisioner's classified page.

### FLASHES ON SUPPLIERS

**ANCHOR HOCKING GLASS CORP.**—Metal and molded caps and sealing equipment formerly produced at the company's closure division plant at Long Island City, N. Y., is now being made in the new plant at Connellsville, Pa., a one-story modern daylight factory which permits immediate expansion of production facilities. Located midway between New York and Chicago, the new plant is also nearer to the company's sources of supply.

**WHEELCO INSTRUMENTS CO.**—In its third major expansion since its founding in 1935, Wheelco Instruments Co., manufacturers of indicating and control instruments, is moving to its own building at Harrison and Peoria streets, Chicago. The move gives the firm many times its former space. Plans call for doubling of personnel in both the factory and offices.

**LINK-BELT CO.**—Announcement has been made of the retirement of F. V. MacArthur, secretary and assistant treasurer, after nearly 50 years with Link-Belt Co. Harry E. Kellog,

# ADELMANN Leads the Way to Ham Profits

ADELMANN Ham boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel. Adelmann Ham Boilers offer the most complete line available. Liberal trade-in schedules make it actually *profitable* to dispose of worn, obsolete equipment for new Adelmann Ham Boilers. Ask for booklet "The Modern Method" today.



● The Adelmann Method of boiling hams insures results because of unusual exclusive features. It cooks the ham in its own juice. Flavor, texture, appearance and quality are greatly improved.

Elliptical yielding springs eliminate cover tilting and exert a firm, wide, flexible pressure. Perfectly shaped, evenly molded boiled hams are always produced.

Adelmann Ham Boilers are easiest to handle, quickest to operate, reduce shrinkage, and lower operation costs. They are simple to clean, last longer, perform better, produce the kind of boiled hams that really sell!

"ADELMANN - The Kind Your Ham Makers Prefer."

1916 - OUR TWENTY-FIFTH ANNIVERSARY - 1941

## HAM BOILER CORPORATION

OFFICE and FACTORY, PORT CHESTER, N. Y. Chicago Office, 332 South Michigan Avenue

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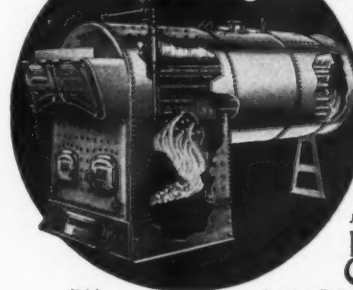
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BUILT COLD STORAGE DOORS

## KEWANEE FIRE BOX BOILERS

Extra Strength... for Heavy Duty



Wherever heavy duty demands extra strength... Kewanee Steel riveted boilers are preferred. For the known strength assured by **Steel + Rivets**, supplemented by extra stout stays and braces in the boiler shell, mean many added years of service.

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**KEWANEE BOILER CORPORATION** Kewanee, Illinois

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## GEBHARDT COLD AIR CIRCULATORS

Install Air Conditioning between the rails and save 33% valuable storage space. GEBHARDTS pay for themselves through reduced shrinkage and spoilage... they deliver better temperature control at lower cost. Send for full particulars on the automatic GEBHARDT refrigerating unit.

**ADVANCED ENGINEERING CORP.**  
2646 W. FOND DU LAC AVE., MILWAUKEE, WIS.



# Lard Stocks 40 Million Lbs. Lower; Pork Down 85 Million

**S**TOCKS of lard in the United States declined 40 million lbs. during July to 334,499,000 lbs. on August 1, against 374,747,000 lbs. on July 1. The reduction in lard holdings during July was the first break in a series of increases which had carried lard stocks to three new record highs in as many months. August 1 stocks included 31,196,000 lbs. held by the FSCC in cold storage warehouses outside of processors' plants; FSCC July 1 lard holdings were 40,399,000 lbs.

Stocks of frozen and cured pork were reduced during July by 85 million lbs. August 1 holdings, totaling 618,934,000 lbs., were 70 million lbs. heavier than those of a year earlier and nearly 161 million lbs. above the five-year average. Frozen and cured beef stocks declined only 1½ million lbs. during July and the August 1 total of 66,903,000 lbs. was up 25 million lbs. from last year.

Total meat stocks on August 1 were 761,289,000 lbs. (including 17½ million lbs. of cured pork held by the FSCC), showing a reduction of about 89 million lbs. from the July 1 level.

Considerably less pork was frozen or put into S. P. cure during July than in June, but the volume going into D. S. cure was larger than in the preceding month. The major reduction in pork stocks during the month was in frozen product, although the August 1 totals

for S. P. in cure and cured were also smaller than on July 1.

Agricultural Marketing Service reports U. S. storage stocks of meat and lard on August 1 as follows:

	Aug. 1, '41 lbs.	July 1, '41 lbs.	5 yr. av. lbs.
Beef, frozen ...	53,736,000	54,529,000	27,762,000
In cure .....	9,434,000	9,748,000	8,953,000
Cured .....	3,733,000	4,165,000	4,437,000
Pork, frozen ...	257,793,000	326,178,000	142,173,000
D.S. in cure...	61,753,000	56,298,000	47,567,000
D.S. cured ...	50,773,000	49,019,000	39,881,000
S.P. in cure...	151,400,000	169,223,000	139,983,000
S.P. cured ...	97,215,000	103,177,000	88,730,000
Lamb and mutton, frozen .....	3,225,000	3,638,000	2,105,000
Frozen and cured trmgs., etc...	72,227,000	74,645,000	65,407,000
Lard .....	334,499,000	374,747,000	168,137,000
Rendered pork fat .....	7,379,000	7,759,000	.....
Product placed in cure during: July, 1941		July, 1940	5 yr. av.
Beef frozen ...	25,745,000	14,594,000	14,770,000
Beef put in cure	5,870,000	5,742,000	6,495,000
Pork, frozen ...	51,799,000	46,987,000	38,070,000
D.S. pork put in cure .....	49,643,000	49,952,000	44,435,000
S.P. pork put in cure .....	161,791,000	180,520,000	142,980,000
Lamb and mutton frozen .....	1,103,000	1,022,000	806,000

FSCC reports that it holds 31,196,000 lbs. of lard and 17,607,000 lbs. of cured pork in cold storage warehouses outside of processors' plants. These amounts are included in total stocks.

## MAY GELATINE IMPORTS

Edible gelatine imported into the United States during May, 1941, totaled 20,094 lbs. valued at \$5,161 and came entirely from Belgium.

## CUT-OUT RESULTS SHOW LITTLE CHANGE

(Chicago costs and prices, first four days of week.)

Cut-out results for the four-day period this week showed little change from a week earlier. Average hog costs were the same as a week earlier for heavy hogs and 4c per cwt. lower for light and medium hogs. Handling and overhead costs were somewhat higher. Total product values varied even less from last week than hog costs. Total value for product from medium hogs averaged the same as a week earlier, light product was 3c per cwt. higher and heavy cuts averaged 3c per cwt. lower.

	—180-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams .....	14.00	23.2	\$3.25	13.80	23.2	\$3.20	13.70	23.1	\$3.16
Picnics .....	5.60	18.2	1.02	5.40	18.1	.98	5.40	17.9	.97
Boston butts .....	4.00	22.9	.92	4.00	21.4	.86	4.00	20.9	.84
Loins (blade in) .....	9.80	23.5	2.30	9.60	20.3	1.95	9.60	17.0	1.63
Bellies, S. P. .....	11.00	17.2	1.89	9.70	16.8	1.63	8.00	15.0	1.20
Bellies, D. S. ....	...	...	...	2.00	11.4	.23	4.00	11.2	.45
Fat backs .....	1.00	7.0	.07	3.00	7.3	.22	4.20	7.9	.33
Plates and jowls .....	2.50	7.8	.20	2.80	7.8	.22	3.30	7.8	.26
Raw leaf .....	2.10	9.9	.21	2.20	9.9	.22	2.00	9.9	.20
P. S. lard, rend. wt. ....	12.40	9.7	1.20	11.50	9.7	1.10	10.50	9.7	1.02
Spare ribs .....	1.60	12.0	.19	1.50	8.8	.13	1.50	7.8	.12
Trimming .....	3.00	14.3	.43	2.80	14.3	.40	2.80	14.3	.40
Feet, tails, neckbones .....	2.00	...	.10	2.00	...	.00	2.00	...	.09
Offal and miscellaneous .....	...	...	.47	...	...	.47	...	...	.47
<b>TOTAL YIELD AND VALUE, 60.00</b>			<b>\$12.25</b>	<b>70.00</b>		<b>\$11.70</b>	<b>71.00</b>		<b>\$11.14</b>
Cost of hogs per cwt. ....		\$11.40			\$11.44			\$11.09	
Condemnation loss .....		.06			.06			.06	
Handling and overhead .....		.72			.62			.55	
<b>TOTAL COST PER CWT.</b>									
ALIVE .....		\$12.18			\$12.12			\$11.70	
<b>TOTAL VALUE</b> .....		<b>12.25</b>			<b>11.70</b>			<b>11.14</b>	
Loss per cwt. ....		...			.42			.56	
Loss last week .....		...			.38			.45	
Profit per cwt. ....		.07			...			...	

## ARMY CANNED MEAT AWARDS

Canned meat product awards approximating 5 million lbs. were announced on August 12 by officials of the Chicago Quartermaster Depot. Included in the awards were 1,317,294 lbs. of corned beef hash, 1,085,490 lbs. of meat and vegetable stew, 787,032 lbs. of spiced luncheon meat, 705,024 lbs. of corned beef, 565,058 lbs. of chili con carne, 265,200 lbs. of meat and vegetable hash, 126,000 lbs. of vienna sausage and 65,808 lbs. dried beef. Awards went to:

**CORNERED BEEF HASH (5½-lb. cans)**—Stokely Bros. & Co., 120,000 cans; Libby, McNeill & Libby, 95,808 cans, and Armour and Company, 23,700 cans. **MEAT AND VEGETABLE STEW (28-oz. cans)**—Stokely Bros. & Co., 382,416 cans; Wilson & Co., 120,000 cans, and Houston Packing Co., 117,864 cans.

**SPICED LUNCHEON MEAT (6-lb. cans)**—Armour and Company, 43,260 cans; Rath Packing Co., 36,000 cans; Kingan & Co., 30,000 cans; Wilson & Co., 18,408 cans, and Oscar Mayer & Co., 3,504 cans. **CORNERED BEEF (6-lb. cans)**—Tupman Thurlow Sales Co., Inc., New York, 117,504 cans. **CHILI CON CARNE (6½-lb. cans)**—Armour and Company, 48,964 cans; Gebhardt Chili Powder Co., 25,968 cans, and Stokely Bros. & Co., 12,000 cans.

**MEAT AND VEGETABLE HASH (6½-lb. cans)**—Ellis Canning Co., Denver, 36,000 cans, and Armour and Company, 4,800 cans. **VIENNA SAUSAGE (1½-lb. cans)**—Derby Foods, Inc., 84,000 cans. **DRIED BEEF (6-lb. cans)**—Wilson & Co., 10,764 cans, and Armour and Company, 204 cans.

The Chicago Quartermaster Depot on August 5 requested bids on 60,000 cans of pork sausage, Type III, in accordance with federal specification No. PP-S-91 and Amendment 1, May, 1937. Sausage is to be stuffed in sheep casings and to be packed after date of award; shipment by September 13.

Bids on 9,024 tins of canned Vienna style sausage, with minimum net weight of 1½ lbs. and packed 12 or 24 cans to the case were invited on August 8. This product is for delivery to the Port Quartermaster, New York Port of Embarkation, on or before August 30.

Bids on approximately 2,000,000 lbs. of frozen boneless beef, which were requested August 4 under the recently adopted plan of purchasing this type of beef weekly through the Chicago Quartermaster Depot, were opened on August 14, with awards to be made the next day. On August 5, bids were invited on 50,000 lbs. of Type I (regular) or Type 2 (skinned) "defense" smoked ham. Bids are to be opened August 15 at 9 a.m. CST.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on Aug. 9, 1941:

	Week Aug. 9	Previous week	Same week '40
Cured meats, lbs. 24,119,000	24,119,000	24,504,000	17,117,000
Fresh meats, lbs. 65,751,000	65,751,000	55,248,000	50,078,000
Lard, lbs. ....	8,775,000	7,368,000	3,188,000



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., August 14, 1941.

REGULAR HAMS		*S.P.
8-10	Green	23 1/2
10-12	Green	23 1/2
12-14	Green	23 1/2
14-16	Green	23 1/2
16-18	range	23 1/2

BOILING HAMS		*S.P.
16-18	Green	23 1/2
18-20	Green	23 1/2
20-22	range	23 1/2
16-20	range	23 1/2
16-22	range	23 1/2

SKINNED HAMS		*S.P.
10-12	Fresh & Fr. Fran.	25 1/2
12-14	Fresh & Fr. Fran.	25 1/2
14-16	Fresh & Fr. Fran.	25 1/2
16-18	Fresh & Fr. Fran.	25 1/2
18-20	Fresh & Fr. Fran.	25 1/2
20-22	Fresh & Fr. Fran.	25 1/2
22-24	Fresh & Fr. Fran.	25 1/2
24-26	Fresh & Fr. Fran.	25 1/2
26-28	Fresh & Fr. Fran.	25 1/2
28-30	Fresh & Fr. Fran.	25 1/2
25/up, No. 2's inc.	Fresh & Fr. Fran.	19%

PICNICS		*S.P.
4-6	Green	18 1/2
6-8	Green	18 1/2
8-10	Green	17 1/2
10-12	Green	17 1/2
12-14	Green	17 1/2
14-16	Green	17 1/2
16-18	Green	17 1/2
8/up, No. 2's inc.	Green	17 1/2
Short shank 1/2-1/4 over.		

GREEN AMERICAN BELLIES		
18-20	Green	13 1/4-13 1/2
20-25	Green	13

BELLIES		*D.C.
6-8	Green	18 1/2
8-10	Green	18 1/2
10-12	Green	17 1/2
12-14	Green	17 1/2
14-16	Green	16 1/2
16-18	Green	16 1/2

\*Quotations represent No. 1 new cure.

D. S. BELLIES		
16-18	Clear	12 1/2
18-20	Clear	12 1/2
20-25	Clear	12 1/2
25-30	Clear	12 1/2
30-35	Clear	12 1/2
35-40	Clear	11 1/2
40-50	Clear	10 1/2

D. S. FAT BACKS		
6-8	Clear	7 1/2
8-10	Clear	8
10-12	Clear	8 1/2
12-14	Clear	8 1/2
14-16	Clear	8 1/2
16-18	Clear	9 1/2
18-20	Clear	9 1/2
20-25	Clear	10

OTHER D. S. MEATS		
Regular plates	Clear	10%
Clear plates	Clear	4-6
D. S. jowl butts	Clear	8 1/2
S. F. jowls	Clear	9 1/2
Green square jowls	Clear	9 1/2
Green rough jowls	Clear	8 1/2

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 9	10.15n	9.85ax	10.25n
Monday, Aug. 11	9.92 1/2n	9.80ax	10.25n
Tuesday, Aug. 12	9.80n	9.70ax	10.25n
Wednesday, Aug. 13	9.82 1/2n	9.60ax	10.25n
Thursday, Aug. 14	9.75n	9.57 1/2ax	10.25n
Friday, Aug. 15	9.82 1/2n	9.60b	10.25n

## Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	11 1/2
Kettle rend., tierces, f.o.b. Chgo.	12 1/2
Leaf, kettle rend., tierces, f.o.b. Chgo.	12 1/2
Neutral, tierces, f.o.b. Chgo.	11 1/2
Shortening, tierces, c.a.f.	14 1/2

## Havana, Cuba Pure Lard Price

Wednesday, August 13	14.77
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## FUTURE PRICES

SATURDAY, AUGUST 9, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	10.17 1/2	10.17 1/2	10.07 1/2	10.12 1/2b
Sept. ....	10.25	10.27 1/2	10.22 1/2	10.15ax
Oct. ....	10.50	10.50	10.40	10.27 1/2ax
Jan. ....	10.50	10.57 1/2	10.50	10.57 1/2ax

Sales: Sept. 29; Oct. 20; Dec. 46; Jan. 5; total, 100 sales.

Open interest: Sept. 1,420; Oct. 1,015; Dec. 1,139; Jan. 125; total, 3,699 lots.

CLEAR BELLIES:		
Sept. ....		12.75n
Oct. ....		13.00n

MONDAY, AUGUST 11, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	10.07 1/2	10.07 1/2	9.92 1/2	9.95ax
Sept. ....	10.22 1/2	10.22 1/2	10.05	9.92 1/2
Oct. ....	10.40	10.40	10.25	10.27 1/2-25
Jan. ....	10.50	10.50	10.35	10.35ax

Sales: Sept. 60; Oct. 44; Dec. 112; Jan. 15; total, 240 sales.

Open interest: Sept. 1,403; Oct. 1,025; Dec. 1,201; Jan. 129; total, 3,758 lots.

CLEAR BELLIES:		
Sept. ....	12.72 1/2	12.72 1/2
Oct. ....		13.00ax

TUESDAY, AUGUST 12, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	9.80-75	9.80	9.72 1/2	9.75ax
Sept. ....	9.85-87 1/2	9.90	9.82 1/2	9.72 1/2-75
Oct. ....	10.12 1/2-07 1/2	10.15	10.05	9.85b
Jan. ....	10.12 1/2	10.20	10.12 1/2	10.06b

Sales: Sept. 177; Oct. 60; Dec. 172; Jan. 20; total, 435 sales.

Open interest: Sept. 1,275; Oct. 1,023; Dec. 1,290; Jan. 132; total, 3,729 lots.

CLEAR BELLIES:		
Sept. ....		12.72 1/2ax
Oct. ....		13.00n

WEDNESDAY, AUGUST 13, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	9.65-62 1/2	9.82 1/2	9.57 1/2	9.75b
Sept. ....	9.80-75	9.92 1/2	9.67 1/2	9.77 1/2b
Oct. ....	10.10	10.15	9.90	9.92 1/2ax
Jan. ....	10.07 1/2	10.22 1/2	9.97 1/2	10.12 1/2

Sales: Sept. 174; Oct. 81; Dec. 166; Jan. 36; total, 457 sales.

Open interest: Sept. 1,167; Oct. 1,016; Dec. 1,397; Jan. 156; total, 3,736 lots.

CLEAR BELLIES:		
Sept. ....		12.70ax
Oct. ....		13.00n

THURSDAY, AUGUST 14, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	9.72 1/2	9.82 1/2	9.70	9.72 1/2ax
Sept. ....	9.85	9.97 1/2	9.82 1/2	9.70b
Oct. ....	10.07 1/2	10.17 1/2	10.05	9.85ax
Jan. ....	10.17 1/2	10.27 1/2	10.15	10.07 1/2-05

Sales: Sept. 73; Oct. 37; Dec. 74; Jan. 27; total, 211 sales.

Open interest: Sept. 1,130; Oct. 1,007; Dec. 1,434; January, 172; total 3,743 lots.

CLEAR BELLIES:		
Sept. ....	12.62 1/2	12.62 1/2
Oct. ....		13.00n

FRIDAY, AUGUST 15, 1941

	Open	High	Low	Close
LARD:				
Aug. ....	9.67 1/2	9.77 1/2	9.65	9.75b
Sept. ....	9.80	9.92 1/2	9.77 1/2	9.77 1/2b
Oct. ....	10.02 1/2	11.15	10.00	9.92 1/2ax
Jan. ....	10.10	10.20	10.07 1/2	10.12 1/2-15

Sales: Sept. 73; Oct. 37; Dec. 74; Jan. 27; total, 211 sales.

Open interest: Sept. 1,130; Oct. 1,007; Dec. 1,434; January, 172; total 3,743 lots.

CLEAR BELLIES:		
Sept. ....	12.62 1/2	12.62 1/2
Oct. ....		13.00ax

ANIMAL FAT IMPORTS

Imports of animal fats and oils during May, 1941, and their value:

	Quantity	Value
Cod oil, gals.	121,705	\$ 61,130
Cod liver oil, gals.	150,690	332,851
Other fish oils, gals.	153,260	43,271
Inedible tallow, lbs.	1,544,159	51,856
Tallow, ton	7,750	194,191
Wool grease, lbs.	34,365	1,695

## CANADIAN MEAT EXPORTS

Exports of bacon and other meats from Canada for June made wide increases over the previous year. Bacon exports for the month at 33,864,000 lbs. were 49.1 per cent in excess of shipments in June last year at 22,716,700 lbs.

For the first half of this year bacon exports (mostly to Britain) totaled 247,410,700 lbs., an increase of 51.4 per cent, compared with the first six months of 1940, at 163,377,600 lbs. Pork shipments showed an increase of 294.5 per cent and totaled 12,572,500 lbs., compared with 3,186,000 lbs. a year earlier. Beef shipments were 63 per cent higher; exports of mutton and lamb were about double the total a year earlier. Canned meats exports were 86.2 per cent less than in the first half of 1940, and totaled 853,017 lbs., compared with 6,150,618 lbs.

Exports of Canadian livestock and meats in June:

	June 1941	June 1940	6 mos. 1941
Cattle, no.	11,051	9,520	62,643
Calves, no.	8,538	13,617	34,439
Hogs, no.	6,451	2,887	20,867
Sheep, no.	129	765	748
Beef, lbs.	786,000	395,500	2,544,000
Bacon, lbs.	33,864,000	22,716,700	247,410,700
Pork, lbs.	1,481,100	615,400	12,572,500
Mutton and lamb, lbs.	39,900	17,800	156,500
Canned meats, lbs.	201,636	142,192	853,017
Lard	300,700	87,700	955,000
Lard compound			37,000

## GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted during June, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, are shown below:

	June 1941	May 1941	June 1940
Fresh and frozen—			
Beef	64,756,525	66,901,521	51,835,413
Veal	1,079,516	1,008,322	592,320
Calf	15,925	12,989	23,728
Lamb	2,029,423	2,335,561	1,462,061
Mutton and Yearling	226,416	251,765	258,822
Pork	831,325	781,053	633,190
Cured—			
Beef	135,477	141,298	128,143
Pork	859,963	881,937	817,623
Sausage	496,907	531,695	539,595
Other meats and lard	443,601	497,286	539,789
Total	70,875,078	73,341,427	56,680,875

<sup>1</sup>Excludes gradings for F.S.C.C. of 30,832,077 lb. pork cuts, 16,276,103 lb. canned meats, 24,173,182 lb. lard and 908,000 lb. oleomargarine, totaling 72,180,362 lb. also 58,730 bundles of casings. In addition, not included in total, 249,932 lb. fat backs graded for Surplus Marketing Ad.

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand August 1, 1941, compared with the same date in 1940:

	Aug. 1, 1941	Aug. 1, 1940	Aug. 1 5-yr. av. 1936-40
Broilers	M lbs.	M lbs.	M lbs.
Fryers	6,992	6,290	7,193
Roasters	3,652	1,811	2,160
Poultry	9,305	8,333	5,007
Ducks	14,638	18,312	12,482
Turkeys	18,762	28,497	15,951
Miscellaneous	9,819	8,262	7,553
Unclassified poultry	11,961	11,817	13,485
Total	5,003	2,793	1
Total	81,182	82,415	68,946

<sup>1</sup>Carried under "Miscellaneous Poultry" previous to January 1, 1940.

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended Aug. 13, 1941	1940
	per lb.	per lb.
Prime native steers—		
400-600	19 1/2 @ 20	18 1/2 @ 19 1/2
600-800	19 1/2 @ 20	18 1/2 @ 19 1/2
800-1000	20	18 1/2 @ 18 1/2
Good native steers—		
400-600	17 1/2 @ 18 1/2	17 1/2 @ 18 1/2
600-800	17 @ 18 1/2	17 1/2 @ 18 1/2
800-1000	16 1/2 @ 17 1/2	17 1/2 @ 18 1/2
Medium steers—		
400-600	16 1/2 @ 17 1/2	17 1/2 @ 18 1/2
600-800	16 @ 17 1/2	17 1/2 @ 18 1/2
800-1000	15 1/2 @ 16 1/2	17 1/2 @ 18 1/2
Heifers, good, 400-600	17 1/2	17 1/2 @ 18 1/2
Cows, 400-600	14 @ 14 1/2	12 1/2 @ 14
Hind quarters, choice	22	23 1/2
Fore quarters, choice	15 1/2	14

### Beef Cuts

Steer loins, choice, 60/65	32 1/2	unquoted
Steer loins, No. 1	30	34
Steer short loins, choice, 30/35	38	unquoted
Steer short loins, No. 1	39	39
Steer short loins, No. 2	33	37
Steer loin ends (hips)	27	28
Steer loin ends, No. 2	25	29 1/2
Cow loins	21	22
Cow short loins	25	23
Cow loin ends (hips)	20 1/2	20
Steer ribs, choice, 30/40	24	unquoted
Steer ribs, No. 1	23	24
Steer ribs, No. 2	21	22
Cow ribs, No. 2	18	12 1/2
Cow ribs, No. 3	15	12
Steer rounds, choice, 80/100	20 1/2	unquoted
Steer rounds, No. 1	20	21 1/2
Steer rounds, No. 2	19	21
Steer chucks, choice, 80/100	18 1/2	unquoted
Steer chucks, No. 1	15	15 1/2
Steer chucks, No. 2	14 1/2	15
Cow rounds	16 1/2	16
Cow chucks	14	13
Steer plates	11	8 1/2
Medium plates	11	8 1/2
Briskets No. 1	16	13
Cow navel ends	11	7 1/2
Steer navel ends	9	5 1/2
Fore shanks	11	9 1/2
Hind shanks	8 1/2	7
Strip loins, No. 1	40	59
Strip loins, No. 2	43	59
Striploin butts, No. 1	33	33
Striploin butts, No. 2	30	23
Beef tenderloins, No. 1	67	66
Beef tenderloins, No. 2	60	65
Rump butts	27	15 1/2
Flank steaks	26	26
Shoulder clods	19	15 1/2
Hanging tenderloins	16	15
Insides, green, 12@18 range	21	20
Outsides, green, 8 lbs. up	20	17
Kauckies, green, 8 lbs. up	20 1/2	17 1/2

### Beef Products

Brains	6	6
Hearts	15	15
Tongues	19	18
Sweetbreads	19	12
Ox-tail	10	6
Fresh tripe, plain	12	10
Fresh tripe, H. O.	16	11 1/2
Livers	25	18
Kidneys	8	9

### Veal

Choice carcass	20 1/2	17 1/2
Good carcass	19 1/2	15 @ 16
Good saddles	25 1/2	20
Good racks	15 1/2	14
Medium racks	13 1/2	12

### Veal Products

Brains, each	10	7
Sweetbreads	31	30
Calf livers	55	49

### Lamb

Choice lambs	20	22
Medium lambs	19	20
Choice saddles	24	26
Medium saddles	22	24
Choice foies	19 1/2	18
Medium foies	18	18
Lamb fries	28	28
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	8	6
Light sheep	11	8
Heavy saddles	10	10
Light saddles	13	10
Heavy foies	6	4
Light foies	9	9
Mutton legs	15	12
Mutton loins	12	8
Mutton stew	4	4
Sheep tongues	11	11
Sheep heads, each	11	11

## Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	25	22
Picnics	19	11 1/2
Skinned shoulders	21	11 1/2
Tenderloins	32	30
Spareribs	14	8 1/2
Back fat	10	6 1/2
Boston butts	23 1/2	13
Boneless butts, cellar trim, 2@4	26	16
Hocks	14	6
Tails	10	5
Neck bones	4	2 1/2
Slip bones	10	7
Blade bones	18	7
Pigs' feet	4	2 1/2
Kidneys, per lb.	16	8
Livers	16	7
Brains	8	7
Ears	5	4
Snouts	9	3
Heads	7	6
Chitterlings	6 1/2	5

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	27 @ 27 1/2
Fancy regular hams, 14@16 lbs., parchment paper	27 1/2 @ 28 1/2
Standard reg. hams, 14@16 lbs., plain	26 @ 26 1/2
Picnics, 4@8 lbs., short shank, plain	19 @ 21
Picnics, 4@8 lbs., long shank, plain	19 @ 19 1/2
Fancy bacon, 6@8 lbs., plain	26 1/2 @ 27 1/2
Standard bacon, 6@8 lbs., plain	24 @ 25
No. 1 beef sets, smoked	
Insides, 8@12 lbs.	37 @ 38
Outsides, 5@9 lbs.	35 1/2 @ 36 1/2
Knuckles, 5@9 lbs.	35 1/2 @ 36 1/2
Cooked hams, choice, skin on, fattened	41
Cooked hams, choice, skinless, fattened	44
Cooked picnics, skin on, fattened	35
Cooked picnics, skinless, fattened	36

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$20.75
Lamb tongue, short cut, 200-lb. bbl.	69.00
Regular tripe, 200-lb. bbl.	27.50
Honeycomb tripe, 200-lb. bbl.	30.00
Pocket honeycomb tripe, 200-lb. bbl.	33.50

## BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$19.00
80-100 pieces	19.00
100-125 pieces	18.00
Clear plate pork, 25-35 pieces	18.00
Bean pork	21.00m
Brisket pork	26.00m
Plate beef	20.00
Extra plate beef	20.50

## SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	18 1/2 @ 14
Special lean pork trimmings 85%	24 1/2 @ 25
Extra lean pork trimmings 95%	27 @ 27 1/2
Pork cheek meat (trimmed)	17
Pork hearts	13
Pork livers	14
Native boneless bull meat (heavy)	17 1/2
Boneless chucks	16
Shank meat	16 1/2
Beef trimmings	14
Dressed canners, 350 lbs. and up	12
Dressed canner cows, 400-450 lbs.	12 1/2
Dr. bologna bulls, 600 lbs. and up	12 1/2
Tongues, No. 1 canner trim.	15

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	32
Country style sausage, fresh in link	27
Country style sausage, fresh in bulk	25
Country style sausage, smoked	31 1/2
Frankfurters, in sheep casings	29 1/2
Frankfurters, in hog casings	29 1/2
Skinless frankfurters	27 1/2
Bologna in beef bungs, choice	23 1/2
Bologna in beef middles, choice	24
Liver sausage in beef rounds	20
Liver sausage in hog bungs	21
Smoked liver sausage in hog bungs	27 1/2
Head cheese	17 1/2
New England luncheon specialty	30
Minced luncheon specialty, choice	24 1/2
Tongue and blood	25
Blood sausage	21
Some	19
Polish sausage	29

## DRY SAUSAGE

Cervelat, choice, in hog bungs	44
Thuringer	25
Farmer	35
Holsteiner	35
B. C. salami, choice	40
Milano, salami, choice in hog bungs	41
B. C. salami, new condition	28
Frisses, choice, in hog middles	40
Genoa style salami, choice	47
Pepperoni	59
Mortadella, new condition	35
Cappicola	49
Italian style hams	40

## CURING MATERIALS

Nitrite of soda (Chgo. w'hae. stock)	Cwt.
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.50
Small crystals	8.50
Medium crystals	9.75
Large crystals	10.50
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	nominal
Salt, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.50
Standard gran., f.o.b. refiners (2%)	5.35
Packers' curing sugar, 250 lb. bags	
f.o.b. Reserve, La., less 2%	4.95
Dextrose, in car lots, per cwt. (cotton)	4.57
In paper bags	4.52

## SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	.18
Domestic rounds, 140 pack	.36
Export rounds, wide	.50
Export round, medium	.22
Export rounds, narrow	.25
No. 1 weasands	.06
No. 2 weasands	.05
No. 1 bungs	.16
No. 2 bungs	.10
Middles, regular	.80
Middles, select, wide, 2@2 1/2 in.	.65
Middles, select, extra, 2 1/2 in. & up	.90

Dried or salted bladders	
12-15 in. wide, fat	1.05
10-12 in. wide, fat	.70
8-10 in. wide, flat	.35
6-8 in. wide, fat	.25

Pork casings:	
Narrow, per 100 yds.	1.90
Narrow, special, per 100 yds.	1.90
Medium, regular	1.60
English, medium	1.35
Wide, per 100 yds.	1.20
Extra wide, per 100 yds.	.60
Export bungs	.19
Large prime bungs	.16
Medium prime bungs	.11
Small prime bungs	.08
Middles, per set	.19

## SPICES

(Basis Chicago, original bbls., bags or hales.)

Whole Ground	
Allspice, prime	29
Resifted	34
Chili pepper	81
Powder	28
Cloves Amboyana	27 1/2
Zanzibar	19
Ginger, Jamaica	26
African	23
Mace, Fancy Banda	59
East Indies	52
East & West Indies Blend	56
Mustard, flour, fancy	34
No. 1	21
Nutmeg, fancy Banda	21
East Indies	18 1/2
East & West Indies Blend	22
Paprika, Spanish	51
Pepper, Cayenne	35
Red No. 1	28
Black Malabar	11
Black Lampong	8
Pepper, white Singapore	13
Mustard	18 1/2
Packers	14

## SEEDS AND HERBS

Ground	
Whole for Saus.	
Caraway seed	.92
Celery seed, French	.94
Cuminos seed	20 1/2
Coriander Morocco bleached	16
Coriander Morocco natural No. 1	14
Mustard seed, fancy yellow	36
American	16
Marjoram, French	72
Oregano	12
Sage, Dalmatian No. 1	1.50

(Continued on page 26.)

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

257 SOUTH LA SALLE STREET

CHICAGO, ILL.

# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	19	@ 19 1/4
Choice, native, light.....	19 1/4	@ 20 1/4
Native, common to fair.....	18	@ 18 1/2

#### Western Dressed Beef

Native steers, good, 600@800 lbs.....	18	@ 19
Native choice yearlings, 400@600 lbs.....	19	@ 20
Good to choice heifers.....	17	@ 18
Good to choice cows.....	14	@ 15
Common to fair cows.....	13	@ 14
Fresh bologna bulls.....	14 1/2	@ 15 1/2

### BEEF CUTS

	Western	City
No. 1 ribs (prime).....	24	@ 25
No. 2 ribs (choice).....	21	@ 22
No. 3 ribs (good).....	20	@ 21
No. 1 loins (prime).....	25	@ 26
No. 2 loins (choice).....	24	@ 25
No. 3 loins (good).....	21	@ 22
No. 1 hinds and ribs (prime).....	23	@ 24
No. 2 hinds and ribs (choice).....	21	@ 22
No. 1 rounds.....	19	@ 20
No. 2 rounds.....	18	@ 19
No. 3 rounds (good).....	17	@ 18
No. 1 chucks.....	16	@ 17
No. 2 chucks.....	15	@ 16
No. 3 chucks.....	14	@ 15
Rolls, reg. 4 @ 6 lbs. av.....	21	@ 22
Rolls, reg. 6 @ 8 lbs. av.....	22	@ 23
Tenderloins, steers.....	55	@ 60
Tenderloins, cows.....	30	@ 40
Tenderloins, bulls.....	35	@ 40
Shoulder clods.....	20	@ 21

### DRESSED VEAL

Good.....	20	@ 21
Medium.....	19	@ 20
Common.....	18	@ 19

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22	@ 24
Genuine spring lambs, good to medium.....	20 1/2	@ 21 1/2
Genuine spring lambs, medium.....	20	@ 21
Sheep, good.....	11	@ 13
Sheep, medium.....	9	@ 11

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.) head on; leaf fat in.....	\$16.87 1/2	@ 17.00
Pigs, small lots (60-110 lbs.) head on; leaf fat in.....	18.00	@ 18.50

### FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10@12 lbs.....	22 1/2	@ 23 1/2
Shoulders, 10@12 lbs. av.....	20 1/2	@ 21 1/2
Butts, regular, 4 @ 6 lbs. av.....	23 1/2	@ 24 1/2
Hams, regular, fresh, 10@12 lbs. av.....	24 1/2	@ 25
Hams, skinned, fresh, 10@12 lbs.....	25	@ 26
Picnics, fresh, 6 @ 8 lbs.....	18	@ 19
Pork trimmings, extra lean, 90-95%.....	28	@ 29
Pork trimmings, regular 50% lean.....	18	@ 19
Spareribs, medium.....	13 1/2	@ 14 1/2
Pork loins, fresh 10@12 lbs.....	25	@ 26
Shoulders, 6@10 lbs. av.....	23	@ 24
Butts, regular, 1 1/2 @ 3 lbs.....	29	@ 30
Hams, regular, fresh, 10@12 lbs.....	25	@ 26
Hams, skinned, fresh, 10@12 lbs.....	27	@ 28
Picnics, fresh, 4 @ 6 lbs.....	20 1/2	@ 21 1/2
Pork trimmings, extra lean 90-95%.....	28	@ 29
Pork trimmings, reg. 50% lean.....	18	@ 19
Spareribs, medium.....	15	@ 16
Boston butts.....	26	@ 27

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	48
Cooked hams, choice, skinless, fattened.....	51

### SMOKED MEATS

Regular hams, 8 @ 10 lbs. av.....	28	@ 29
Regular hams, 10 @ 12 lbs. av.....	28	@ 29
Regular hams, 12 @ 14 lbs. av.....	27 1/2	@ 28
Skinned hams, 10 @ 12 lbs. av.....	28 1/2	@ 29
Skinned hams, 12 @ 14 lbs. av.....	28	@ 29
Skinned hams, 16 @ 18 lbs. av.....	27 1/2	@ 28
Skinned hams, 18 @ 20 lbs. av.....	27	@ 28
Picnics, 4 @ 6 lbs. av.....	20	@ 21 1/2
Picnics, 6 @ 8 lbs. av.....	21 1/2	@ 22 1/2
Bacon, boneless, western.....	27	@ 28
Bacon, boneless, city.....	28	@ 29
Beef tongue, light.....	22	@ 24
Beef tongue, heavy.....	27	@ 29

### GREEN CALFSKINS

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	22	3.10	3.25	3.30	3.60
Prime No. 2 veals.....	20	2.80	2.95	3.00	3.20
Buttermilk No. 1.....	17	2.00	2.75	2.80	....
Buttermilk No. 2.....	16	2.45	2.60	2.65	....
Branded gruby.....	11	1.65	1.80	1.85	1.90
Number 3.....	11	1.65	1.80	1.85	1.90

### BUTCHERS' FAT

Shop fat.....	\$3.00	per cwt.
Breast fat.....	4.00	per cwt.
Edible suet.....	4.75	per cwt.
Inedible suet.....	4.50	per cwt.

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on August 13, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
STEER, Choice:				
400-500 lbs. <sup>1</sup> .....	\$18.00@19.00		\$18.50@19.00	
500-600 lbs.....	17.50@18.50		18.00@19.00	\$18.50@19.50
600-700 lbs. <sup>2</sup> .....	17.50@18.50	\$18.00@18.50	17.50@18.00	18.00@18.00
700-800 lbs. <sup>2</sup> .....	17.00@18.00	18.00@18.50		
STEER, Good:				
400-500 lbs. <sup>1</sup> .....	17.00@18.00		17.50@18.50	17.50@18.50
500-600 lbs.....	16.50@17.50		17.00@18.00	17.50@18.50
600-700 lbs. <sup>2</sup> .....	16.50@17.50	17.00@18.00	17.00@17.50	17.50@18.50
700-800 lbs. <sup>2</sup> .....	16.00@17.00	17.00@18.00		17.50@18.00
STEER, Commercial:				
400-600 lbs. <sup>1</sup> .....	15.50@16.50		15.50@17.00	16.00@17.50
600-700 lbs. <sup>2</sup> .....	15.50@16.50	16.00@17.00	16.00@17.00	16.00@17.50
STEER, Utility:				
400-600 lbs. <sup>1</sup> .....	13.50@15.50		14.50@15.50	14.00@15.50
<b>COW (All Weights):</b>				
Commercial.....	14.00@15.00	14.50@15.50	14.50@15.00	
Utility.....	13.25@14.00	14.00@14.50	13.50@14.50	14.00@14.50
Canner.....	12.75@13.25	13.50@14.00	13.00@13.50	13.50@14.00
	12.00@12.50			
<b>Fresh Veal and Calf:<sup>3</sup></b>				
VEAL, Choice:				
80-130 lbs.....	19.00@20.00	19.50@21.00	19.00@21.00	20.00@21.00
130-170 lbs.....	18.00@19.00		19.00@21.00	
VEAL, Good:				
50-80 lbs.....	17.00@18.00	18.00@19.00	18.00@19.00	18.00@19.00
80-130 lbs.....	18.00@19.00	18.50@19.50	17.50@20.00	18.00@20.00
130-170 lbs.....	16.00@18.00		17.50@20.00	
VEAL, Commercial:				
50-80 lbs.....	16.00@17.00	16.50@18.00	16.50@18.50	16.00@17.00
80-130 lbs.....	16.50@18.00	17.00@18.50	16.50@18.50	17.00@18.00
130-170 lbs.....	15.00@16.00		16.50@18.50	
VEAL, Utility:				
All Weights.....	14.00@16.00	15.00@17.00	15.00@17.00	14.00@16.00
<b>Fresh Lamb and Mutton:</b>				
SPRING LAMB, Choice:				
30-40 lbs.....	19.00@20.00	20.00@21.00	20.00@21.00	20.00@21.00
40-45 lbs.....	19.00@20.00	20.00@21.00	20.00@21.00	20.00@21.00
45-50 lbs.....	19.00@20.00	20.00@21.00	20.00@21.00	20.00@21.00
50-60 lbs.....	18.00@19.00	19.00@20.00	18.50@19.50	18.00@19.00
SPRING LAMB, Good:				
30-40 lbs.....	17.00@19.00	19.00@20.00	19.00@20.00	18.50@19.50
40-45 lbs.....	17.00@19.00	19.00@20.00	19.00@20.00	19.00@20.00
45-50 lbs.....	17.00@19.00	18.50@19.50	18.50@19.50	18.50@19.50
50-60 lbs.....	17.00@18.00	18.00@19.00	17.50@18.50	18.00@19.00
SPRING LAMB, Commercial:				
All weights.....	15.00@17.00	16.00@18.50	16.00@18.00	16.00@18.00
SPRING LAMB, Utility:				
All weights.....	13.00@15.00	14.00@16.50	14.00@16.00	14.00@16.00
MUTTON (Ewe), 70 lbs. down:				
Good.....	9.00@10.00	11.00@12.00	10.50@11.50	
Commercial.....	8.00@9.00	10.00@11.00	9.50@10.50	
Utility.....	7.50@8.00	8.00@10.00	8.00@9.50	
<b>Fresh Pork Cuts:<sup>4</sup></b>				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	23.50@25.00	23.00@24.00	22.00@24.00	22.00@23.00
10-12 lbs.....	23.50@24.50	23.00@24.00	22.00@24.00	21.50@23.00
12-15 lbs.....	20.00@22.00	20.00@22.00	20.00@21.00	19.00@21.00
16-22 lbs.....	16.00@17.00	18.00@19.00	17.00@19.00	16.00@18.50
SHOULDER, Skinned, N. Y. Style:				
8-12 lbs.....	19.50@20.50		20.00@21.00	
BUTTS, Boston Style:				
4-8 lbs.....	23.00@24.00		23.50@25.00	23.00@24.00
SPARE RIBS:				
Half Sheets.....	13.50@14.50			
TRIMMINGS:				
Regular.....	14.50@15.00			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup>Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

### FANCY MEATS

Fresh steer tongues, untrimmed, per lb.....	17
Fresh steer tongues, l.c. trimmed, per lb.....	30
Sweetbreads, beef, per lb.....	25
Sweetbreads, veal, a pair.....	60
Beef kidneys, per lb.....	11
Mutton kidneys, each.....	20
Livers, beef, per lb.....	20
Oxtails, per lb.....	15
Beef hanging tenders, per lb.....	30
Lamb fries, a pair.....	12

### MAKING FRESH SAUSAGE

"Fresh Sausage" is one of the important chapters in the new book, "Sausage and Meat Specialties."

### CANADIAN CARCASS GRADING

Canadian hog carcasses graded during July totaled 416,772 compared with 372,204 graded during July last year. Of this total, 125,791 carcasses were grade A, and 177,723 were grade B-1. During the first seven months of 1941 the total number of carcasses graded was 3,310,754 compared with 2,695,636 graded during the first seven months last year. Total for 1941 included 1,018,110 grade A carcasses and 1,468,194 grade B-1.



# Firmness and Light Trade In Tallow, Grease Markets

NEW YORK, AUGUST 13, 1941

**TALLOW.**—Market remained very steady during the past week at unchanged prices, with an estimated 300,000 to 500,000 lbs. of extra changing hands at the 8c level and trade apparently limited to the regular weekly business. Larger producers, firmer in their ideas, did not offer freely. Soapers were taking supplies at the 8c level when available, but were not inclined to bid up the price. It appeared that any round lot demand would result in higher price levels. Trade continues to follow developments in other markets closely, watching Washington for possible moves relative to price control action and price ceilings in the tallow market, as proposed for cotton oil. Edible on August 13 was quoted at 8¼¢ @ 8½¢; extra, 8@8¼¢, and special, 7½¢.

**STEARINE.**—Market quiet but steady. Oleo quoted 9¼¢ @ 9½¢.

**OLEO OIL.**—Interest was routine; market remained steady. Extra quoted 10½¢ @ 11¢; prime, 10¼¢ @ 10½¢, and lower grades, 10@10½¢.

**GREASE OIL.**—Market quiet but quotably unchanged. No. 1 was 12¼¢; No. 2, 11½¢; extra, 12½¢; extra No. 1, 12¼¢; winter strained, 12¼¢; prime burning, 13½¢, and prime inedible, 13¢.

**NEATSFOOT OIL.**—Inquiry was moderate this week for neatsfoot oil but prices held steady. Extra was quoted at 12½¢; No. 1, 12½¢; prime, 12½¢; pure, 17¢, and cold test, 25¼¢.

**GREASES.**—The market held very steady, but only routine trade passed again this week. Consumers displayed limited interest, but sellers were not pressing offerings, and with allied markets steady to firm the tendency on both sides was to look on pending developments. Quotations were: choice white, 8@8½¢; yellow and house, 7½¢ @ 7¾¢, and brown, 7c, unchanged for the week.

CHICAGO, AUGUST 14, 1941

**TALLOW.**—The Chicago tallow market displayed stability this week in the face of easiness in the lard market, holding about firm with last week's quotations. Trade was light. Edible tallow firmed slightly on Monday following sale of several tanks at 8¼¢, Chicago. Buyers were bidding 8c, Chicago and Cincinnati, for prime, with sellers' ideas ranging ¼¢ higher. Same day, a couple of tanks of special sold at 7¼¢, Chicago. On Tuesday, a little trade was reported involving a few tanks of special at 7¼¢; steady prices were available. Thursday's quotations were: edible, 8¼¢; fancy, 8½¢; prime, 8c; special, 7½¢, and No. 1, 7½¢ @ 7¾¢.

**STEARINE.**—Steady market. Prime oleo was quoted at 9c.

**OLEO OIL.**—Market was quiet and steady, with prime 10@10¼¢ and extra, 10¼¢ @ 10½¢.

**GREASE OIL.**—Market was quiet but very steady on grease oil at recent advances. Quotations were: No. 1, 12¼¢; No. 2, 11½¢; extra, 12½¢; extra No. 1, 12¼¢; winter strained, 12¼¢; prime burning, 13½¢, while prime inedible was quoted at 13c.

**NEATSFOOT OIL.**—Demands were fair and the market very steady. Extra was quoted at 12½¢; No. 1, 12½¢; prime, 12½¢; pure, 17¼¢, and cold test, 25¼¢.

**GREASES.**—Firmness and absence of any pronounced activity were characteristic of the market this week. In Monday's market, white grease was salable early up to 8c, Chicago, but buyers backed away on the break in lard, bidding 7½¢, with 8c asked. Greases resisted easiness in surrounding markets Tuesday; couple of tanks of yellow grease moved at 7½¢, Chicago. Quotations on Thursday were: choice white, 7½¢ @ 8c; A-white, 7¼¢; B-white, 7½¢; yellow, 7½¢ @ 7¾¢, and brown was quoted at 7@7¼¢.

## BY-PRODUCTS MARKETS

(Quotations are basis Chicago, August 14.)

By-products markets at Chicago were very draggy this week on light interest and moderate supplies. Prices on most items were nominally steady to a little easier for the week.

### Blood

	Unit Ammonia
Unground .....	\$3.75n

### Digester Feed Tankage Materials

Unground, 11 to 12% ammonia .....	\$4.70@4.75n
Unground, 6 to 10% choice quality .....	5.00
Liquid stick .....	1.75@2.00

### Packinghouse Feeds

Improved trade toward end of week; prices unchanged.

	Carlots, Per ton
60% digester tankage .....	62.50
50% meat and bone scraps .....	60.00@62.50
Blood-meal .....	67.50
Special steam bone-meal .....	55.00

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50 .....	\$40.00@42.00
Steam, ground, 2 & 26 .....	37.50@40.00

### Fertilizer Materials

	Per ton
High grade tankage, ground .....	3.50 & 10c n.
10@11% ammonia .....	\$ 3.00
Bone tankage, unground, per ton .....	30.00
Hoof meal .....	2.75@ 3.00

### Dry Rendered Tankage

Light movement; easier tendency.

	Per unit
Hard pressed and expeller unground .....	1.00
up to 48% protein (low test) .....	.97½
about 48% protein (high test) .....	
Soft pressed pork, ac. grease and quality, ton .....	50.00@52.50
Soft pressed beef, ac. grease and quality, ton .....	47.50@50.00

### Gelatine and Glue Stocks

	Per ton
Calf trimmings .....	\$29.00@32.50
Skins, pizales .....	22.00@25.00
Cattle jaws, skulls and knuckles .....	40.00
Hide trimmings .....	22.00@25.00
Pig skin scraps and trim, per lb. ....	6½¢ @ 7c

### Bones and Hoofs

	Per ton
Round shins, heavy .....	\$65.00@75.00
light .....	65.00
Flat skins, heavy .....	60.00@65.00
light .....	60.00
Blades, buttocks, shoulders & thighs .....	57.50@60.00
Hoofs, house run, unassorted .....	55.00@57.50
Hoofs, house run, unassorted .....	37.00
Junk bones .....	27.50@29.00

### Animal Hair

	Per ton
Summer coil dried, per ton .....	\$32.50@35.00
Winter processed, black, lb. ....	8 @ 9
Winter processed, gray, lb. ....	7½¢ @ 8
Summer processed, gray, lb. ....	3½¢ @ 4
Cattle switches .....	4½¢ @ 4¾



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for the curing of their Hams, Bacons, Bologna and other meat products... ideally-balanced and unexcelled for flavor and color uniformity... besides everything's included, only salt need be added.

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Samples and particulars on request.

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OFFICE AND LABORATORY  
39-17 24th Street  
Long Island City, N. Y.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.00
Blood, dried, 16% per unit.....	3.50
Unground fish scrap, dried 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.00
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.75 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	4.50 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	38.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	9.50

### Dry Rendered Tankage

50/55% protein, unground.....	\$.95
60% protein, unground.....	.95

## EASTERN FERTILIZER MARKETS

New York, August 13, 1941

The markets were quiet the past week, with very little trading reported. Cracklings declined to 95c per unit, f.o.b. New York, with sales at this price. Blood is moving very slowly, with sellers asking \$3.50, f.o.b. New York, and best bids \$3.25.

Tankage is easier; material is quoted at \$4.50@4.60, f.o.b. eastern shipping points. All fertilizer chemicals are in demand and leading producers are practically sold out for the coming year.

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	10½@10¾
White deodorized, in bbls., f.o.b. Chgo.....	12 @12¼
Yellow, deodorized.....	12 @12¾
Soap stock, 50% f.f.a., f.o.b. consuming points.....	3 @ 3¼
Soybean oil, f.o.b. mills, in tanks.....	9¾ @ 9½
Corn oil, in tanks, f.o.b. mills.....	11½ @11¾
Coconut oil, sellers tanks, f.o.b. coast.....	6½ @ 6¾
Refined coconut, bbls., f.o.b. Chicago.....	12¼ @12½

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	16½
White animal fat.....	14
Water churned pastry.....	15½
Milk churned pastry.....	16½
Vegetable type.....	12

# Cotton Oil Futures Steady on High Consumption Report

**C**OTTONSEED oil futures edged up and down in fair trade at New York this week. Values were depressed at times by the relative weakness in lard and other commodities, and also by uncertainty over price control developments, but showed considerable stubbornness on the downturns due to heavy distribution to consumers and the strong statistical position. The tense American-Japanese situation, which may result in a further cut in oil imports, gave the market independent strength at times.

July cotton oil consumption exceeded expectations at 316,336 bbls. compared with 263,999 bbls. in July, 1940. For the season just closed, consumption totaled 3,865,192 bbls., or almost 500,000 bbls. more than in the 1939-40 season and the largest since 1937-38.

With the carryover amounting to only 894,000 bbls., the nearby positions will probably continue strong since it is believed that the bulk of the carryover is in the hands of two of the largest factors in the trade.

Lard declined to widen its discount to better than 2c under nearby oil futures, which had some influence on cotton oil sentiment. There was short covering and trade buying in the nearbys.

**COCONUT OIL.**—Demand was quiet at New York but prices were very steady around 7¼c. Pacific coast tanks were quoted at 6¼c.

**SOYBEAN OIL.**—It was estimated that about 20 tanks of new crop bean oil sold this week at 9c, Decatur, and the market subsequently was 8¾@9c. Old crop oil was quiet and quoted at 9½@9¾c. The government estimates new bean crop at 109,000,000 bu.

**CORN OIL.**—Last business was reported at 12c, Chicago, and the market was quoted later at 12¼c nominal.

**PALM OIL.**—The market was quiet but steady at New York around 7¼c for spot.

**OLIVE OIL FOOTS.**—Market was quoted at 16¼c nominal.

**PEANUT OIL.**—Last business passed at 11½c and that figure was nominally quoted at mill points. The government placed the peanut crop at 1,486,610,000 lbs. compared with 1,734,340,000 lbs. last year.

**COTTONSEED OIL.**—Valley crude was quoted Wednesday at 10½c paid; Southeast, 10½c nominal; Texas, 10½c nominal at common points, and Dallas, 10½c nominal.

Futures market transactions for the week at New York were:

FRIDAY, AUGUST 8, 1941

	Sales	—Range—		—Closing—	Bid	Askd
		High	Low			
August .....	7	12.15	12.05	12.10	nom	
September .....	34	11.88	11.73	12.03	12.15	84aa
October .....	54	11.85	11.75	11.81	84aa	nom
November .....	17	11.89	11.77	11.80	81aa	nom
December .....	4	11.87	11.87	11.83	11.86	nom

Sales 116 contracts.

MONDAY, AUGUST 11, 1941

August .....	9	11.97	11.90	11.90	nom	
September .....	5	11.71	11.67	11.63	11.79	nom
October .....	45	11.69	11.63	11.65	trad	nom
November .....	4	11.66	11.65	11.66	11.68	nom
December .....	5	11.75	11.72	11.76	nom	sale

Sales 68 contracts.

TUESDAY, AUGUST 12, 1941

August .....	12	11.88	11.78	11.78	11.82	nom
September .....	33	11.58	11.51	11.51	11.54	nom
October .....	77	11.55	11.45	11.45	47aa	nom
November .....	3	11.55	11.54	11.44	11.48	nom
December .....	26	11.63	11.58	11.52	11.56	nom

Sales 150 contracts.

WEDNESDAY, AUGUST 13, 1941

August .....	20	11.90	11.80	11.89	11.90	nom
September .....	17	11.65	11.40	11.65	11.67	nom
October .....	33	11.61	11.38	11.59	11.62	nom
November .....	4	11.40	11.40	11.59	11.59	nom
December .....	13	11.67	11.48	11.65	11.67	nom

Sales 87 contracts.

THURSDAY, AUGUST 14, 1941

September .....	10	11.85	11.79	11.73	bld	
October .....	38	11.60	11.53	11.54	nom	
November .....	41	11.58	11.46	11.43	bld	
December .....	57	11.58	11.45	11.44	bld	
March .....	14	11.62	11.54	11.50	bld	

(See page 32 for later markets.)

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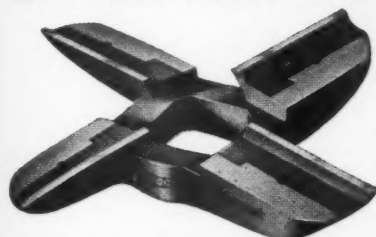
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all with changeable blades.

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## FATS AND OILS MOVEMENT

Factory production of vegetable and animal fats and oils during the three-month period ending June 30, 1941, were as follows: production of vegetable oils, 1,395,868,000 lbs.; fish oils, 6,271,000 lbs.; animal fats, 644,024,000 lbs.; greases, 127,989,000; other products 1,037,934,000 lbs. These compare with the following totals during the same period in 1940: production of vegetable oils, 1,022,576,000 lbs.; fish oils, 13,371,000 lbs.; animal fats, 609,904,000 lbs.; greases, 99,954,000 lbs.; other products, 748,231,000 lbs.

The largest items were cottonseed, crude, 210,932,000 lbs.; cottonseed, refined, 304,938,000 lbs.; lard, 380,200,000 lbs.; shortening, 410,382,000 lbs.; hydrogenated oils 244,910,000 lbs.

The production of refined vegetable oils during the period was as follows: cottonseed, 304,938,000 lbs.; peanut, 38,101,000 lbs.; coconut, 90,962,000 lbs.; corn, 41,920,000 lbs.; soybean, 126,301,000 lbs.; palm-kernel, 2,813,000 lbs.; palm, 22,759,000 lbs.; babassu, 6,378,000 lbs.

Consumption of vegetable oils during the quarter ending June 30, 1941, totaled 1,694,415,000 lbs., compared with 1,250,524,000 lbs. during the corresponding period in 1940; fish oils, 54,554,000 lbs., compared to 47,384,000 lbs.; animal fats, 337,010,000 lbs. compared to 231,576,000 lbs.; greases 126,155,000 lbs. against 89,979,000 lbs.; other products, 516,581,000 lbs. against 383,727,000 lbs.

## MARGARINE MATERIALS USED

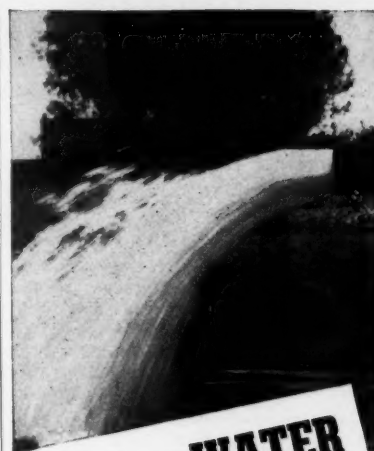
Products used in margarine manufacture during June, 1941:

	June 1941 lbs.	June 1940, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu oil	681,865	
Coconut oil	1,371,008	1,416,518
Corn oil	35,743	9,751
Cottonseed oil	10,750,382	7,377,850
Derivative of glycerine	53,109	54,274
Diacyl	2	
Lecithin	13,928	6,119
Milk	4,575,335	3,757,496
Monostearine	8,662	
Neutral lard	493,678	418,567
Oleo oil	1,118,734	885,355
Oleo stearine	230,637	233,811
Oleo stock	102,808	65,825
Palm oil	226,768	2,916
Peanut oil	159,173	136,755
Salt	839,532	794,293
Soda (benzoate of)	12,690	7,657
Soya bean oil	5,490,726	4,431,376
Soya bean stearine	145	600
Vitamin concentrate	1,513	843
Total	25,488,978	20,286,901

Total of all ingredients used in the production of oleomargarine from July 1, 1940 to June 30, 1941, as reported by the office of the U. S. Treasury Department, Bureau of Internal Revenue, was 354,920,694 lbs.

## SAVING HOG EARS

Does it pay to save hog ears? If so, are those you save free of fat that would yield more than the ear value? It might pay you to read "PORK PACKING," The National Provisioner's pork plant handbook.



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TO WIN A WAR

FOR MEN, machines and

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If you would like to have facts concerning your water supply needs, write to Layne. Their engineers are ready to cooperate. They are specialists in the water producing field. They know water bearing formations, well drilling and pump installation. For bulletins on Layne Well Water Supplies and Turbine Pumps, write

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Layne-Ohio Co.	Columbus, Ohio
Layne-Texas Co.	Houston, Texas
Layne-Western Co.	Kansas City, Mo.
Layne-Western Co. of Minnesota	Minneapolis, Minn.
Layne-Bowler New England Corp.	Boston, Mass.
International Water Supply	London, Ontario, Can.



# HIDES AND SKINS

**Bull hides advance ½c—Other hides moving at full ceiling price—Packers sell July calfskins at ceiling prices.**

## Chicago

**PACKER HIDES.**—The outstanding feature of what little news has come to light in the packer hide market this week was an advance of ½c secured by the Association on native and branded bulls, this being the only description at present selling below the ceiling price.

While reported trading so far this week has been confined to a total of 4,800 hides sold by the Association, this is no indication of the actual volume of business transpiring. Quiet sales are indicated in other directions, at full ceiling price of 15c; no quantities are being reported, although volume so far this week is said to be below the recent average, with packers slow to offer the more desirable light average hides.

The Association sold 800 July-Aug. branded steers, involving butt brands and Colorados, at 15c; 3,000 Aug. light native cows at 15c; and 1,000 July-Aug. bulls at ½c advance, or 13c for native and 12c for branded bulls. Packers had been asking the advance on bulls and have probably secured it since.

The advance on bulls, together with

the fact that Colorados have been moving at the full ceiling price recently, would indicate a rather tight condition of the market in general, but it is difficult to secure any definite details regarding sales, due to the active demand and short supply of desirable light hides.

**OUTSIDE SMALL PACKER.**—The market is called firm on outside small packer all-weight hides around 14½c, selected, for natives and 14c for brands, for current take-off around 46-47 lb. avge., of reasonably good take-off. Some heavier average lots are quotable ¼c less, while choice extreme light stock is salable up to 15c.

**PACIFIC COAST.**—The Pacific Coast market is reported to be fairly well sold up to end of July, with last trading at 13½c, flat, for steers and cows, f.o.b. shipping point.

**FOREIGN WET SALTED HIDES.**—The South American market was active this week, with standard steers moving a shade lower, although reports as to quantities and price were conflicting. A total of 25,000 Argentine frigorifico standard steers were reported early at 86 pesos, equal to 13¼c, c.i.f. New York, but according to later reports a total of 38,000 standard steers moved at 86½ pesos or about 13½c, or ¼c down

from last week, and all reported going to the United Kingdom. A pack of 5,000 reject steers was also reported at steady price of 83 pesos or about 13c.

**COUNTRY HIDES.**—The country market is called firm but trading appears to be somewhat limited, due in part to the fact that receipts of all-weights are light at this season. Untrimmed all-weights around 47-48 lb. avge. are readily salable at 12c, flat, del'd Chgo.; offerings are rather difficult to find that basis now but most buyers refuse to pay higher. Heavy cows are salable alone around 11c, flat, trimmed, but steers are hard to sell. Buff weights are salable at 12¼c, flat, for trimmed stock, equal to 13½c, selected. Trimmed extremes are reported salable at 13¼c, flat, for good lots, or equal to 14¼c, selected. Country bulls are moving around 8c, flat. Glues are quotable 9½@10c, top usually asked, flat. All-weight branded hides are reported to have sold recently at 11c, flat, trimmed.

**CALFSKINS.**—At the close of last week, one packer moved about 50,000 and another 25,000 July calfskins at full ceiling prices, 27c for northern and River point heavies and 23½c for lights; two other smaller July productions are reported to be still intact, with ceiling prices bid.

Collectors are not reporting any sales of Chgo. city calfskins, due to the fact that there are several bidders for anything available; ceiling prices are being

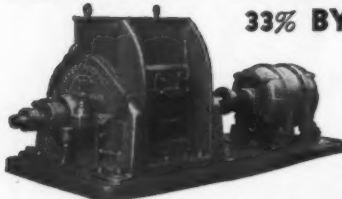
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Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

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U. S. A.

19, 1941

obtained on quiet sales, or 20½c for 8/10 lb. and 23c for 10/15 lb., with outside cities of good take-off salable same basis. Straight countries are quotable 17½@18c, flat, trimmed. Chgo. city light calf and deacons are moving quietly at ceiling price of \$1.43.

**KIPSKINS.**—Packer kipskins are quotable at full ceiling price of 20c for all grades, northern and southern natives and over-weights and also brands. Last trading was done this basis and, so far, there has been no trading reported on July kips.

Chicago city kipskins are also moving quietly as accumulated at ceiling price of 20c, with nothing being definitely confirmed as to quantities. Straight countries are quotable 15½@16c, flat, trimmed.

All packers moved their July production of regular slunks previous week at steady price of \$1.15; market sold up.

**HORSE HIDES.**—The market is quoted about unchanged on horsehides but trade is not overly active and some buyers claim they are not working over the inside figures of range. City renderers, with manes and tails, quoted \$6.50@6.60, selected, f.o.b. nearby sections; ordinary trimmed renderers range \$6.20@6.40, del'd Chgo.; mixed city and country lots \$5.75@6.00, Chgo.

**SHEEPSKINS.**—Dry pelts are more or less nominal at 23½@24½c per lb., del'd Chgo. There is still a good demand for any offerings of packer shearlings,

and production has tapered off sharply. One house sold two cars this week at steady prices of \$1.75 for No. 1's, \$1.30 for No. 2's and 85c for No. 3's; there is talk of the possibility of securing 5c more for the No. 1's and No. 2's but nothing definitely confirmed. Pickled skins last sold at \$7.00 per doz. for straight run of packer production; while some are reported available at this figure, others ask 25@50c more and intimate that better than \$7.00 has been realized but confirmation has been lacking. Packer lamb pelts are usually quoted around \$2.25 per cwt. live weight basis; there has been some recent quiet trading by mid-west packers and around this figure was said to have been obtained, with western lambs included. Some quote straight northern natives at \$2.00@2.20 per cwt. live weight basis. Outside small packer pelts are reported selling around \$1.55@1.65 each.

### New York

**PACKER HIDES.**—Colorados sold this week in the New York market at full ceiling price, or ½c up, in line with trading previous week in the western market. One New York packer sold 1,000 native steers, 1,800 butt brands and 3,000 Colorados; another sold 2,200 native steers and 3,500 Colorados, all July take-off, at full ceiling price of 15c. One packer holds a few May brands, also June brands, and whole July production; otherwise market is sold up to end of July.

**CALFSKINS.**—There has been some further quiet trading by collectors in the eastern market; while details as to quantities and grades are not given, full ceiling prices were realized, as follows: 4-5's at \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 veal kips \$3.95, and 17 lb. up \$4.35. No further trading has been noted by packers but market quotable at ceiling prices: 5-7's at \$1.80, 7-9's at \$2.80, 9-12's \$3.80, 12/17 veal kips \$4.20 and 17 lb. up \$4.60.

### HIDES AND SKINS IMPORTS

Hides and skins imports into the United States during May, 1941, are shown below:

IMPORTS		
	Pounds	Value
Cattle hides, dry.....	3,127,497	\$ 328,415
wet.....	32,199,434	3,035,216
Kipskins, dry.....	1,033,433	137,574
wet.....	250,802	35,760
Calfskins, dry.....	282,885	29,389
wet.....	381,330	68,926
Sheep and lamb skins		
dry and green & woolled.....	2,463,258	399,473
pickled, fleshers, skivers.....	5,634,825	769,907
Sheep and lamb slats, dry.....	690,915	147,905
Buffalo hides, dry and wet.....	314,942	30,003
Indian buffalo hides,		
dry and wet.....	189,519	26,852
Horse, colt and ass skins		
dry.....	113,829	9,682
wet.....	1,645,988	127,060
Goat and kid skins, dry.....	7,028,636	1,693,759
wet.....	174,680	22,358
Kangaroo and wallaby.....	21,834	13,217
Deer and elk skins.....	223,669	69,703
Reptile skins (pieces).....	140,392	91,254
Shark skins.....	13,843	2,069
Other fish skins.....	171,000	3,395
Seal skins, not fur.....	163,734	5,497
Other hides and skins		
(pieces).....	119,545	152,725

Still waiting for  
that last ship-  
ment of  
stockinette?  
**WE CAN HELP YOU**

Why wait when you can get the size and weight of stockinette you desire from the Dubledge People? Delay in deliveries is costly... come to us for the same prompt and satisfactory service hundreds of other packers are receiving daily. Write today.

### CINCINNATI COTTON PRODUCTS CO.

Colerain, Alfred and Cook Streets, Cincinnati, Ohio  
STOCKINETTES • DUBLIDGE BEEF SHROUDS • INDUSTRIAL FABRICS

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1310 WEST 46th STREET, CHICAGO, ILLINOIS



**CLEANERS OF HOG AND SHEEP CASINGS**

**FOREIGN AGENTS WANTED!**



**GIVE YOUR  
PRODUCT**

*New Zest*

**and they'll come  
back for more!**

STANGE'S C. O. S. SEASONINGS give your products an appetizing goodness that your customers will find hard to resist. Always uniform in blend, seasoning power and strength, Stange Seasonings take all the guesswork out of seasoning, give superior flavor always. The Stange Chef is at your service... send for liberal working samples today!

## WM. J. STANGE COMPANY

2536-40 W. MONROE STREET, CHICAGO, ILLINOIS  
Western Branches: 923 E. 3rd St., Los Angeles • 1250 Sansome St., San Francisco

## MEAT IMPORTS AT NEW YORK

Imports for the period July 31 to Aug. 6, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	36,599
	Canned brisket beef	4,800
	Canned corned beef hash	12,648
	Boiled beef in tins	1,800
Brazil	Tinned beef extract	10,800
	Pork paste in tins	5,832
	Pork tongues in tins	190
	Pork loins in tins	210
Canada	Fresh chilled ham	22,203
	Fresh chilled calf livers	60
	Fresh chilled beef livers	686
	Fresh frozen ham	53,779
	Cooked canned ham	33,804
	Cooked pork shoulder picnics	363
Cuba	4,350 quarters fresh chilled beef	637,959
	Fresh chilled beef cuts	263,354
	Fresh frozen head meat	1,778
	Fresh frozen hearts	4,179
	Fresh frozen tongues	3,712
	Canned beef	108
	Fresh frozen kidneys	501
Paraguay	Canned corned beef	288,000

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended August 9:

At 20 markets:	Cattle	Hogs	Sheep
Week ended Aug. 9	198,000	302,000	239,000
Previous week	206,000	304,000	268,000
1940	186,000	317,000	210,000
1939	194,000	282,000	290,000
1938	210,000	303,000	325,000

At 11 markets:	Hogs
Week ended Aug. 9	235,000
Previous week	246,000
1940	271,000
1939	239,000
1938	245,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Aug. 9	140,000	215,000	165,000
Previous week	144,000	210,000	172,000
1940	128,000	217,000	122,000
1939	143,000	196,000	187,000
1938	145,000	196,000	185,000

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Delay in announcement of FSCC awards on pork and lard, usually released Friday morning, caused some uncertainty early today, and engendered a somewhat cautious attitude among provision buyers and proved depressing to lard futures. Chicago hog market was firm, with top at \$11.70.

### Cottonseed Oil

Valley and Southeast crude were quoted at 10½@10¾c; Texas, common points, 10½@10¾c, and Dallas, 10¾c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 11.88@11.94; Oct. 11.68@11.75; Dec. 11.59@11.60 sales; Jan. 11.60@11.65; Mar. 11.64 sales; 40 lots.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 15, 1941:

	PACKER HIDES		Cor. week, 1940
	Week ended Aug. 15	Prev. week	
Hvy. nat. str.	@15	@15	@10½
Hvy. Tex. str.	@15	@15	@9½
Hvy. butt brand'd str.	@15	@15	@9½
Hvy. Col. str.	@15	@15	@8½
Ex-light Tex. str.	@15	@15	@8½
Brnd'd cows	@15	@15	@9
Hvy. nat. cows	@15	@15	@10
Lt. nat. cows	@15	@15	@10½
Nat. bulls	@13	@12½	@7½
Brnd'd bulls	@12	@11½	@6½
Califskins	23½@27	23½@27	17 @23
Kips, nat.	@20	@20	@18
Kips, ov-wt.	@20	@20	@16½
Kips, brnd'd	@20	@20	@15
Slunks, reg.	@1.15	@1.15	@.85
Slunks, hris.	@.65	@.65	45 @.50

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	14½@14½	14½@14½	8½@9½
Branded	13½@14½	13½@14½	8 @8½
Nat. bulls	11 @11½	10½@11	6½@7
Brnd'd bulls	10 @10½	10 @10½	6 @6½
Califskins	20½@23	20½@23	12 @16½
Kips	@20	@20	16 @16½
Slunks, reg.	@1.00n	@1.00n	@.75
Slunks, hris.	@.55n	@.55n	@.40

### COUNTRY HIDES

Hvy. steers	10½@11	10½@11	5½@5½
Hvy. cows	@11	@11	5½@5½
Buffs	@13½	@13½	@8
Extremes	@14½	14½@14½	9½@10
Bulls	@8	7½@7½	@4½
Califskins	17½@18	@17½	@11
Kipskins	15½@16	15½@16	10½@11
Horsehides	5.75@6.60	5.75@6.60	4.25@5.00

### SHEEPSKINS

Phr. shearlgs.	1.75@1.80	1.75@1.80	1.30@1.35
Dry pelts	23½@24½	24 @25	18 @19

## NEW YORK HIDE FUTURES

### Closing Prices

Monday, Aug. 11.—Sept. 14.45@14.49; Dec. 14.50@14.54; Mar. 14.51@14.56; June 14.53 n; 8 lots; 4@5 lower.

Tuesday, Aug. 12.—Sept. 14.35@14.40; Dec. 14.45@14.49; Mar. 14.45@14.54; June 14.47 n; 14 lots; 5@10 lower.

Wednesday, Aug. 13.—Sept. 14.30@14.34; Dec. 14.40@14.44; Mar. 14.38@14.45; June 14.40 n; 8 lots; 5@7 lower.

Thursday, Aug. 14.—Sept. 14.30@14.40; Dec. 14.40@14.45; Mar. 14.38@14.53; June 14.40 n; 27 lots; unchanged.

Friday, Aug. 15.—Sept. 14.38@14.43; Dec. 14.48; Mar. 14.50n; June 14.48n; 36 lots; 8@12 higher.

## CHICAGO COTTON OIL

### Closing Prices

Monday, Aug. 11.—Sept. 11.96; Oct. 11.65; Dec. 11.66; Jan. 11.65; all n; cash 12.26 n.

Tuesday, Aug. 12.—Sept. 11.80; Oct. 11.51; Dec. 11.47; Jan. 11.52; all n; cash 12.20 n.

Wednesday, Aug. 13.—B.P.S. Sept. 11.90; Oct. 11.62; Dec. 11.58; Jan. 11.60; all n; cash 12.20 n.

Thursday, Aug. 14.—Sept. 11.80; Oct. 11.50; Dec. 11.45; Jan. 11.45; all n; cash 12.10 n.

Friday, Aug. 15.—Sept. 11.85; Oct. 11.60; Dec. 11.55; Jan. 11.51; all bid.

# DON'T DELAY!

Style available for cellulose casings.



Orders Must Be Placed  
Now To Meet B. A. I. Requirements By October 1st



DRIED SKIM MILK ADDED  
INGREDIENTS: BEEF, BEEF  
CHEEKS, PORK, BEEF TRIPE,  
PORK FAT, WATER, DRIED  
SKIM MILK, SALT, SUGAR,  
FLAVORINGS, SODIUM  
NITRATE AND SODIUM NITRITE

be set up in a few minutes and interlocked into a brand as rigid and secure as a solid die. We urge immediate action to enable you to meet B. A. I. requirements by October 1st... write for details today!

Meet the new B. A. I. ingredient labeling requirements effectively and economically with Great Lakes Branders. Branders are light in weight and easy to use. Electric heating dries ink immediately... produces a clear, legible brand with all words sharp and easily read. Interchangeable ingredient lists can

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2500 IRVING PARK BLVD.

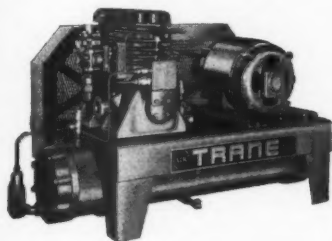
CHICAGO, ILLINOIS



# NEW EQUIPMENT *and Supplies*

## RECIPROCATING COMPRESSORS

A complete and flexible line of reciprocating compressors to meet all requirements has been announced by the Trane Co., La Crosse, Wis. Available in



ten sizes in a broad capacity range of 3 to 50 tons are type B reciprocating compressors which discharge the compressed refrigerant gas to a separate condenser, and type C reciprocating compressors complete with a water cooling shell and coil condenser.

Dual compressors are offered in the same two types for capacities of 30, 40 and 50 tons of refrigeration. The C model includes the condenser tank while the B model is mounted on a base without tank.

The compressor body is a pressure-tight, gray iron casting which is tested hydrostatically to withstand pressures far exceeding those encountered in normal service. Crank-case and cylinder block are in one piece to insure true machining as well as perfect concentricity and alignment.

Valve plate is made of a heavy electric furnace iron ground to a satin finish and can be removed for service and maintenance. Valves include a spring and disc retainer to permit positive action. This retainer is not doweled or held in place by any conventional heating devices. Suction manifold is a heavy cast iron chamber which is said to be efficient in returning oil to the crank-case and provides a suction screen of large area.

Forced feed lubrication is used on all units of 10-ton capacity and larger. The splash system lubricates all bearing steels and cylinder walls on the smaller units. Pressure switches are adjustable for high pressure and low pressure cut-out points. Pressure relief valves are also included.

The condenser which is a part of the Model C Trane reciprocating compressor is of the shell and finned coil type. The condenser coils are cleanable, while the water box, which is both cleanable and removable, permits the use of varying water temperatures and quantities through utilization of different distribution arrangements.

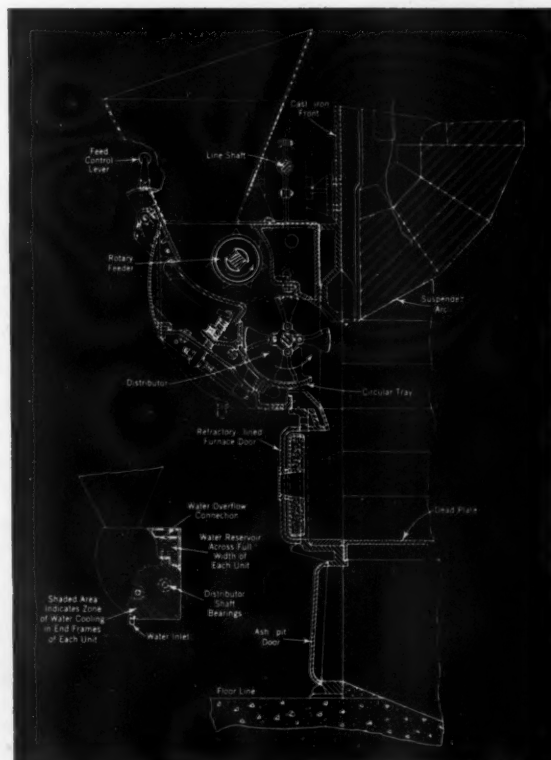
## REDUCES COAL COSTS

Possible coal shortages and rising fuel costs are business factors to be considered by all meat packers and sausage manufacturers. Therefore, description of a spreader stoker manufactured by Combustion Engineering Co., Inc., which is said to burn coals of more widely varying characteristics than any other type of stoker equipment, is especially appropriate. Combining the advantages of stoker and pulverized firing, the unit is particularly suitable for utilizing grades of coal which are low priced because of poor quality or fine sizing.

The spreader stoker is designed for reliable, low cost operation and is adaptable to limited space. The entire driving and feeding mechanism is accessible on the stoker front and extends into the boiler room less than two feet. In addition to burning all grades of bitu-

## ADAPTABLE SPREADER STOKER

The spreader stoker diagrammed below burns coals of widely varying characteristics and works well with low priced fuels. Coal enters hopper at top and is fed into distributor which spreads coal evenly over the grate. Stationary or dumping grates can be used.



minous coal, this stoker is applicable to all types of boilers.

Coal enters the feeder from a large welded steel hopper. The coal feed is of the rotary type, said to be most satisfactory because of its quietness, accessibility and more uniform feeding of wet or frozen coal, as well as because it prevents oversize lumps from reaching the distributor blades. Feeder drive parts, including the drive chains and gears, are either drip- or splash-lubricated and are fully enclosed and protected from dust in oil-tight covers. The roller bearings of the feeder are protected from dust and may be lubricated conveniently from the front of the unit.

Rotary feeder is driven by a steel ratchet wheel with two pairs of pawls, the engaging ends of which are set a half-tooth apart. This is said to double the sensitivity of the feeder adjustment and provide more uniform feeding. Rotary design also simplifies the connection to standard automatic regulator equipment which operates over the full ten to one range without manual re-adjustment. A lever on the stoker front provides for either manual or automatic control.

Coal distributor or spreader is located directly below the feeder and is an assembly of blades mounted in four rows 90 degs. apart and parallel to shaft axis. Blades are arranged so that alternate rows throw the fuel toward the right and left; cross-firing provides uniform distribution on the grate. Alloy steel is used in the blades to resist wear and oxidation. Spreader assembly rotates with tips of the blades just clearing the circular tray into which the coal falls after passing the feeder.

Spreader stoker can be furnished with stationary or dumping grates. Dumping type grates are operated by hand levers or by pressure cylinders using air or steam. Grate supports consist of heavy castings which are protected from heat and the grate surface is composed of small, ribbed, self-adjusting castings. These castings overlap at the ends and sides.

## Easter Ham Indictment

(Continued from page 11.)

to consumers, in the form of lower prices, the savings thus effected.

However, during a period covering the last five years, the Institute and the defendant packers were alleged to have conspired in the following manner:

The Institute passed resolutions and made recommendations to the effect that meat packers should quote prices on hams for Easter delivery only during the four week period immediately preceding Easter Sunday, and should sell such hams only at the prices quoted during the said period. The defendant meat packers notified the Institute by means of oral and written pledges that they would abide by the resolutions and recommendations of the Institute. The meat packers have adhered to the provisions of the said resolution and recommendations of the Institute and have quoted prices on hams for Easter delivery only during the four-week period and have sold said hams only at prices quoted and determined during the period.

The agreement and concerted action of the defendants, says the indictment, have had the effect of suppressing competition among meat packers in the sale of Easter hams, of preventing wholesalers and retailers of dressed meat from purchasing hams for Easter delivery, except at the places determined, during the four-week period agreed

upon by the defendants, of restricting the individual liberty of trade of wholesalers and retailers, of increasing prices

### CUDAHY STATEMENT

E. A. Cudahy, jr., president of the Cudahy Packing Co. commented as follows:

*"We hope the public understands that increases in prices of the various products produced by the Cudahy Packing Co. have been caused almost wholly by the agricultural price policies and purchasing programs of the federal government.*

*"The Cudahy Packing Co. is not and has not operated in any manner in violation of the law. In these times the difficulties and uncertainties concerning all business operations are so great and the necessity for a common and united purpose in promoting the defense program is of such superior importance that investigations and indictments of corporations, officers and officials of whole industries by the federal government should be postponed until more normal times."*

paid to meat packers for Easter hams and of determining and fixing, by agreement among the defendants, non-com-

petitive prices paid to meat packers for Easter hams, all in restraint of trade and commerce in Easter hams.

Among the firms named in the indictment are:

Abraham Bros. Packing Co., Agar Packing & Provision Co., Albany Packing Co., Armour and Company, Baum Packing Co., P. Brennan Co., Carstena Packing Co., Denholm Packing Co., Cudahy Packing Co., Cudahy Bros. Co., Fried & Reineman Packing Co., Geo. A. Hormel & Co., E. Kahn's Sons Co., Kingan & Co., Lake Erie Provision Co., Oscar Mayer & Co., John Morrell & Co., Nuckolls Packing Co., Rath Packing Co., Swift & Company, Tovrea Packing Co. and Wilson & Co.

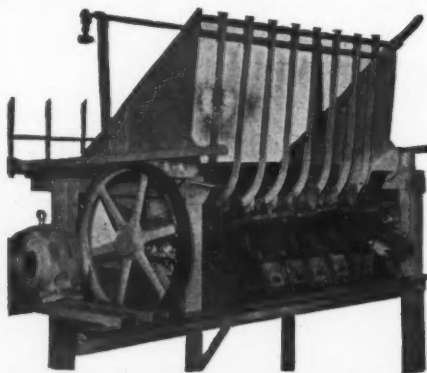
Among the proprietors and partners indicted are those of:

Emge & Sons, Pepper Packing & Provision Co., Schlessers Bros. and Winchester Packing Co.

### CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of June:

	June, '41 lbs.	June, '40 lbs.	6 mos., '41 lbs.
Beef .....	144,507	30,216	460,492
Bacon and ham...	2,297	48,503	119,935
Pork .....	1,008,834	1,289,963	2,402,496
Mutton and lamb...	339,825	127,014	1,908,496
Canned beef .....	466,325	891,769	3,289,896
Other canned meats .....	10,844	11,983	30,200
Lard .....	1,148	.....	1,520
Lard compound ..	22,730	.....	59,962



## "BABY BOSS" HOG DEHAIRER

This little machine has proven itself a Godsend to the small hog slaughterer. Not only is he able to turn out as well cleaned hogs as the biggest packer, but he is relieved of having to do this irksome work by hand.

The same principle of cleaning is built into the "BABY BOSS" Dehairer and makes its operation as effective as the largest size machine.

Be wise and use the "Boss" for

Best Of Satisfactory Service

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For BEST RESULTS  
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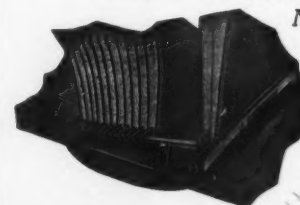
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THE NATIONAL PROVISIONER 467 South Dearborn St. Chicago, Ill.

## Steam & Power

(Continued from page 14.)

Before the new steam and power generating equipment was installed, the Peet ammonia compressors were operated with purchased power. Two steam-driven ammonia compressors were installed to provide the most advantageous heat balance under the by-product power setup. One of these operates on 60-lb. steam extracted from the turbine and the other receives steam at boiler pressure.

If the compressors had been operated with electric motors during 1940, it would have been necessary to buy 640,000 kw.h. in addition to the 915,000 kw.h. used. This purchased power (at 1.5c per kw.h.) would have cost the company \$9,600.

A total of 12,800,000 lbs. of steam was required to do the work of 640,000 kw.h. of purchased power. This quantity of steam at the throttle of the ammonia compressor steam engines cost not more than \$3,800 at the rate of 30c per 1,000 lbs. Assuming that overhead and other costs for the steam engines were approximately equal to the same expenses for electric prime movers, Peet's refrigeration power cost was approximately \$5,800 lower than it would have been if the new power plant had not been constructed.

Operation of the Peet by-product power plant has never been interrupted since its start, although electrical storms or other causes sometimes cut off the power supply of plants which buy their electricity. The equipment in use has the capacity to respond to the sudden and heavy overloads which occur in the packinghouse.

The plant was designed and the installation of the equipment supervised by George B. Mulloy, Chicago.

## FIRE DANGER ON INCREASE

"We believe that under present industrial conditions, with production on the upward curve, there is further need for tightening our defenses against fire," states the National Fire Protection Association in announcing the annual ob-

servance of Fire Prevention week October 5 to 11. "The fire record shows that the incidence of fire increases as production increases. . . .

"With defense the paramount issue in every American's mind, it is fire which threatens our internal security more than any other destructive agency. Not only must we continue to contend with fires originating from carelessness, which losses involve some 10,000 lives and \$300 million annually, but also we must now take into consideration war incendiaryism—sabotage and incendiary bombs."

## ARMY ASKS MEAT BIDS

On August 11, the Chicago Quartermaster Depot asked for bids on 756,300 lbs. of "defense" bacon, Type I, Grade 1, 1,731,000 lbs. of smoked "defense" ham, Type I or Type II, approximately 1,500,000 lbs. of fresh frozen boneless beef, 32,904 cans of dried sliced beef in No. 1 enamel-lined cans (net weight 7 oz.), packed 24 to the case and 13,980 cans of 6 lbs. net weight, packed 12 cans to the case, 141,096 tins of corned beef hash, Type II, in 24-oz. net cans, packed 12 or 24 tins to the case, 2,124 cans of pork luncheon meat in 6-lb. net weight sandwich type cans, packed 12 to the case, and 166,080 cans of meat and vegetable stew for the new Type C emergency field ration.

## LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during June, 1941, was 14.05 lbs., compared with 14.55 lbs. in May, 1941, and 12.99 lbs. in June, 1940. These yields represent 34.79 lbs. per animal in June, 1941, compared with 34.82 lbs. in May, and 31.34 lbs. per animal in June, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 115,719,000 lbs. in June, 1941; 139,714,000 lbs. in May, and 121,511,000 lbs. in June, 1940. Lard rendered during June, 1941, includes 13,047,000 lbs. of rendered pork fat.

## HOG WEIGHTS AND COSTS

Average weights of barrows and gilts at six leading markets during July were heavier than in the same month last year, with the exception of St. Louis, where the average weight was identical with a year earlier. At Kansas City, East St. Louis, St. Joseph and St. Paul, the average weights of barrows and gilts were heavier than in June and the Chicago weight was the same as last month. The average weight of barrows and gilts at Omaha was 2 lbs. lighter than in June.

Average weights of sows were considerably heavier at all six markets during July compared with July, 1940. Compared with June, 1941, the average weights of sows in July were lower at Chicago, Kansas City, Omaha, St. Joseph and St. Paul, and were the same as in June at East St. Louis.

Average prices for barrows and gilts in July were from \$4.69 to \$4.88 higher than a year earlier. Compared with June, average prices of barrows and gilts in July were from 92c to \$1.28 higher. Average prices of sows in July were from \$4.77 to \$4.97 above prices a year earlier, and were from 26c to 78c higher than during June.

U. S. Agricultural Marketing Service reports July average weights and prices as follows:

	BARROWS AND GILTS		SOWS	
	July 1941	July 1940	July 1941	July 1940
	lbs.	lbs.	lbs.	lbs.
Chicago .....	246	232	379	354
Kansas City .....	231	222	397	368
Omaha .....	247	232	381	329
National Stock Yards .....	215	215	371	367
St. Joseph .....	226	211	385	351
St. Paul .....	242	229	348	335

Average prices for these classes at the six western markets during July:

	BARROWS AND GILTS		SOWS	
	July 1941	July 1940	July 1941	July 1940
Chicago .....	\$11.13	\$6.31	\$9.88	\$5.11
Kansas City .....	10.88	6.00	9.52	4.62
Omaha .....	10.71	8.84	9.68	4.85
National Stock Yards .....	11.19	6.31	9.60	4.96
St. Joseph .....	10.58	6.12	9.65	4.71
St. Paul .....	10.65	5.96	9.71	4.86

Average weights of hogs at western markets during July:

	July 1941	July 1940
Denver .....	252	238
Wichita .....	221	204

## MULTIPLY PROFITS WITH NEVERFAIL

Users of the NEVERFAIL 3-Day Ham Cure tell us that sales and profits pile up like chain letters at the post-office. One housewife tells another about the luscious "Pre-seasoned" flavor . . . about the tender, juicy texture, the uniform mildness and the even, eye-catching pink color. Prove it to yourself! Write for a demonstration in your own plant



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4541 N. Ravenswood Ave., Chicago, Illinois



# LIVESTOCK MARKETS *Weekly Review*

## July Kill Tops 1940; Hog Slaughter Down

**T**OTAL number of livestock slaughtered under federal inspection during July was slightly in excess of the total for a year earlier, but July kill was smaller than in June, 1941. Slaughter of all classes of meat animals during July totaled 5,986,927 head compared with 6,021,124 in June, and 5,945,574 in July, 1940.

Volume of slaughter of cattle, calves and sheep exceeded June, while hog slaughter showed a decline. Cattle slaughter at 967,531 head was 12 per cent over June; calf slaughter at 445,023 head increased 1 per cent; and sheep and lamb slaughter at 1,568,689 head increased 14 per cent. Hog slaughter declined 10 per cent compared with June, and totaled 3,005,684 head.

Compared with July, 1940, cattle slaughter was 18 per cent greater and sheep and lamb slaughter was 8 per cent smaller and the July hog kill 7 per cent under a year earlier.

Slaughter for the first seven months of this year, compared with 1940, showed increases in cattle, calves and sheep and lambs, and a decrease for hogs. Cattle slaughter in the seven months totaled 5,909,442 head—a 10 per cent gain over 1940; calves, totaling 3,131,758 head, showed a 1 per cent increase; hog kill at 26,318,656 head was 7 per cent smaller, and sheep and lamb kill of 10,358,444 head was 6 per cent greater.

Hogs processed under federal inspection during the first nine months of the packer fiscal year totaled 37,800,000 head compared with 37,891,000 head in the like period in 1939-40. At the end of last month aggregate hog slaughter

for 1940-41 was still in excess of the preceding year, due to heavy slaughter last fall, but the lighter volume of recent months has offset earlier gains.

Inspected slaughter in July, compared with June and July, 1940 kill:

	July 1941	June 1941	July 1940
Cattle .....	967,531	867,141	821,795
Calves .....	445,023	439,832	457,347
Hogs .....	3,005,684	3,336,062	3,218,904
Sheep .....	1,568,689	1,378,099	1,447,528

Number of animals processed under federal inspection during July, compared with July totals during the preceding ten years, as reported by the U. S. Department of Agriculture, Agricultural Marketing Service, were:

	JULY SLAUGHTER		
1941 .....	967,531	3,005,684	1,568,689
1940 .....	821,795	3,218,904	1,447,528
1939 .....	782,109	2,777,862	1,399,064
1938 .....	820,031	2,253,530	1,461,255
1937 .....	790,020	1,643,112	1,390,365
1936 .....	927,536	2,691,815	1,352,468
1935 .....	744,900	1,712,312	1,545,804
1934 .....	808,094	3,324,440	1,294,237
1933 .....	752,165	3,814,452	1,398,472
1932 .....	613,586	2,801,953	1,383,849
1931 .....	706,181	2,766,639	1,490,678

Total slaughter during the first seven months of 1941, compared with the corresponding periods in 1940 and the five-year average:

	1941	1940	5-yr. av.
Cattle .....	5,909,442	5,392,975	5,502,135
Calves .....	3,131,758	3,109,211	3,327,406
Hogs .....	26,318,656	28,219,678	21,431,888
Sheep .....	10,358,444	9,776,828	9,804,942

Hogs processed under federal inspection during the first nine months of the packer fiscal year, with comparisons (000 omitted):

	1940- 1941	1939- 1940	1938- 1939	1937- 1938
November .....	5,419	4,437	3,913	3,295
December .....	6,063	5,236	4,346	3,938
January .....	4,517	5,355	4,043	4,201
February .....	3,725	4,277	2,890	2,833
March .....	3,904	3,981	3,229	2,610
April .....	3,807	3,610	2,981	2,462
May .....	4,023	3,890	3,416	2,585
June .....	3,336	3,886	3,185	2,532
July .....	3,006	3,219	2,778	2,254
Total .....	37,800	37,891	30,731	26,731

## Cattle on Feed Near Record on August 1

**S**EVENTEEN per cent more cattle were on feed for market in the 11 Corn Belt states on August 1 this year than a year earlier, according to the report of the U. S. Department of Agriculture on the August cattle feeding situation. The relative increase over the number on feed August 1, 1940, was the largest shown in reports going back to 1928.

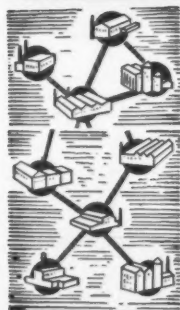
The department says that the actual number of cattle on feed August 1 this year was undoubtedly the largest since the beginning of the drought period in 1934, and was probably among the largest for this date for all years.

Increased numbers on feed are shown for all states, ranging from 6 and 5 per cent in Ohio and Kansas, respectively, to 25 per cent in Iowa and Nebraska, and 35 per cent in South Dakota. The increase in the eastern Corn Belt is 11 per cent and in the western Corn Belt 21 per cent. On April 1 the increase over 1940 was estimated at 16 per cent and on January 1 at 11 per cent.

Reports received by the Agricultural Marketing Service from Corn Belt feeders indicate that most of the increase in the number of cattle on feed is in relatively longfed cattle—cattle which have been on feed over seven months, or since before January 1.

These reports show that about 40 per cent of the cattle on feed August 1 this year had been on feed over seven months compared with about 31 per cent on the same date last year; that about 33 per cent had been on feed from four to seven months this year as against 29 per cent last year; and that the number of cattle on feed less than four months was only 26 per cent this

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year compared with 40 per cent last year.

These reports check fairly well with those received from cattle feeders earlier in the year. January reports showed that feeder calves made up a larger proportion of the cattle on feed than a year earlier, and most feeder calves are fed beyond August 1. April reports showed that a larger proportion of the cattle on feed April 1 would be marketed after July 1 than in 1940.

Shipments of stocker and feeder cattle into the Corn Belt, both from stock yards and direct, dropped off somewhat in the second quarter from the first quarter's record size. However, second quarter shipments into the Corn Belt states through stock yards were the largest since 1930. The total of all shipments during the first half of 1941 was probably the largest for any year.

### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., August 14, 1941.—At 19 concentration yards and 11 packing plants in Iowa and Minnesota hog trading was more active this week, than last, with prices little changed, but in spots slightly higher and lower.

Hogs, good to choice:

180-180 lb.	\$10.00@10.90
180-240 lb.	10.90@11.00
240-270 lb.	10.55@10.85
270-300 lb.	10.35@10.65
300-330 lb.	10.15@10.45
330-360 lb.	9.95@10.25

Sows:

330 lbs. down.	\$ 9.75@ 9.95
330-400 lb.	9.40@ 9.90
400-500 lb.	9.05@ 9.55

Receipts of hogs at Corn Belt markets for week ended Aug. 14, 1941:

	This week	Last week
Friday, Aug. 8.	12,200	21,000
Saturday, Aug. 9.	19,200	17,700
Monday, Aug. 11.	35,000	26,800
Tuesday, Aug. 12.	17,800	25,700
Wednesday, Aug. 13.	22,800	25,800
Thursday, Aug. 14.	19,500	20,600

### NEW YORK LIVESTOCK

Livestock prices at Jersey City, August 12, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

CATTLE:

Steers, common	unquoted
Cows, medium	\$7.50@8.25
Cows, cutter and common	6.25@7.25
Bulls, good	8.50@9.00
Bulls, medium	7.50@8.25
Bulls, cutter to common	6.50@7.25

CALVES:

Vealers, good and choice	\$12.25@14.00
Vealers, common and medium	9.50@11.50
Vealers, culls	7.00@ 9.00

HOGS:

Hogs, good and choice, 190-lb.	\$11.85
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LAMBS:

Lambs, medium and good, 68-72-lb.	\$11.75
Lambs, culls	7.75

Receipts of salable livestock at Jersey City public market for the week ended with August 9:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,488	2,279	258	4,692
Total, with directs	6,017	13,374	15,133	38,591

Previous week:

Salable receipts	2,010	1,867	183	5,515
Total with directs	6,311	12,855	14,689	38,076

\*Including hogs at 41st street.

### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, August 14, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted): CHICAGO NAT. STE. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good-choice:

120-140 lbs.	\$10.00@10.50	\$10.00@10.60			
140-160 lbs.	10.25@11.15	10.50@11.10	\$10.40@10.90	\$10.40@10.90	\$10.25@10.85
160-180 lbs.	10.85@11.45	11.00@11.45	10.75@11.25	10.75@11.25	10.75@11.30
180-200 lbs.	11.15@11.55	11.35@11.50	11.00@11.35	11.00@11.35	11.20@11.30
200-220 lbs.	11.35@11.55	11.40@11.50	11.15@11.35	11.10@11.25	11.20@11.30
220-240 lbs.	11.30@11.50	11.30@11.50	11.15@11.35	11.00@11.20	11.10@11.30
240-270 lbs.	10.85@11.40	11.00@11.45	10.85@11.25	10.85@11.10	10.60@11.20
270-300 lbs.	10.60@11.00	10.50@11.15	10.65@10.85	10.45@10.95	10.40@10.75
300-330 lbs.	10.40@10.70	10.40@10.65	10.50@10.75	10.40@10.65	10.25@10.60
330-360 lbs.	10.35@10.55	10.30@10.50	10.40@10.60	10.25@10.45	10.20@10.50

Medium:

160-220 lbs.	10.75@11.25	10.75@11.25	10.25@10.95	10.60@11.15	10.25@11.10
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SOWS:

Good and choice:

270-300 lbs.	10.30@10.40	10.30@10.40	10.00@10.25	9.85@10.00	9.95@10.00
300-330 lbs.	10.15@10.35	10.30@10.40	9.90@10.10	9.85@10.00	9.90@10.00
330-360 lbs.	10.00@10.25	10.10@10.35	9.75@10.10	9.75@ 9.90	9.80@10.00

Good:

360-400 lbs.	9.75@10.10	9.90@10.20	9.60@ 9.90	9.65@ 9.85	9.65@ 9.90
400-450 lbs.	9.40@ 9.85	9.75@10.00	9.40@ 9.85	9.45@ 9.75	9.50@ 9.80
450-500 lbs.	9.15@ 9.60	9.60@ 9.85	9.35@ 9.50	9.25@ 9.60	9.45@ 9.65

Medium:

250-500 lbs.	8.75@ 9.60	9.00@ 9.90	9.25@ 9.75	9.00@ 9.90	9.25@ 9.90
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PIGS (Slaughter):

Med. & good, 90-120 lbs.	9.50@10.00	9.50@10.10			
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Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	12.25@12.75	11.75@12.50	11.65@12.40	12.00@12.75	11.50@12.50
900-1100 lbs.	12.00@12.75	11.75@12.50	11.65@12.40	12.00@12.75	11.50@12.50
1100-1300 lbs.	11.75@12.75	11.50@12.50	11.35@12.40	11.50@12.50	11.50@12.25
1300-1500 lbs.	11.50@12.50	11.50@12.25	11.00@12.00	11.25@12.25	11.00@12.00

STEERS, good:

750-900 lbs.	11.50@12.25	11.00@11.75	11.00@11.85	11.00@12.00	10.75@11.50
900-1100 lbs.	11.00@12.00	11.00@11.75	11.00@11.65	11.00@12.00	10.75@11.50
1100-1300 lbs.	11.00@11.75	11.00@11.75	10.75@11.50	11.00@12.00	10.50@11.50
1300-1500 lbs.	10.75@11.50	10.75@11.50	10.50@11.00	10.75@11.50	10.25@11.25

STEERS, medium:

750-1100 lbs.	9.00@11.00	9.50@11.00	9.50@11.00	9.50@11.00	9.50@10.75
1100-1300 lbs.	9.00@11.00	9.50@11.00	9.50@10.75	9.50@11.00	9.00@10.50

STEERS, common:

750-1100 lbs.	7.50@ 9.00	8.00@ 9.50	8.00@ 9.50	7.75@ 9.50	7.75@ 9.50
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STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.75@12.50	11.75@12.50	11.25@12.00	12.00@12.75	11.25@12.25
Good, 500-700 lbs.	10.50@11.75	10.50@11.75	10.25@11.25	10.75@12.00	10.50@11.25

HEIFERS:

Choice, 750-900 lbs.	11.75@12.50	11.50@12.25	11.25@12.00	12.00@12.75	11.00@12.25
Good, 750-900 lbs.	10.75@11.75	10.75@11.75	10.50@11.25	10.75@12.00	10.25@11.00
Medium, 500-900 lbs.	8.50@10.75	9.00@10.75	8.50@10.50	8.50@10.75	8.75@10.25
Common, 500-900 lbs.	7.00@ 8.50	7.25@ 9.00	7.00@ 8.50	7.25@ 8.50	7.50@ 8.75

COWS, all weights:

Good	8.00@ 9.25	7.75@ 8.50	8.00@ 8.60	8.00@ 8.75	8.00@ 8.75
Cutter and common	7.25@ 8.00	7.25@ 7.75	7.50@ 8.00	7.25@ 8.00	7.00@ 8.00
Canner	6.00@ 7.25	6.25@ 7.25	6.00@ 7.50	5.75@ 7.25	6.00@ 7.00
Cull	5.00@ 6.00	4.75@ 6.25	4.50@ 6.00	4.75@ 5.75	5.25@ 6.00

BULLS (Ylgs. Excl.), all weights:

Beef, good	8.65@ 9.25	8.00@ 8.25	8.75@ 9.15	8.25@ 8.50	8.50@ 9.00
Sausage, good	8.90@ 9.40	8.00@ 8.25	8.60@ 8.85	8.25@ 8.40	8.25@ 8.75
Sausage, medium	8.00@ 8.90	7.50@ 8.00	8.00@ 8.60	7.50@ 8.25	7.75@ 8.25
Sausage, cutter and com.	7.50@ 8.00	6.50@ 7.50	7.25@ 8.00	6.00@ 7.50	7.00@ 7.75

VEALERS, all weights:

Good and choice	11.50@13.00	11.50@12.75	10.50@12.00	11.00@12.50	11.00@13.00
Common and medium	9.50@11.50	9.25@11.50	7.50@10.50	8.00@11.00	8.00@11.00
Cull	7.00@ 9.50	6.00@ 9.25	5.30@ 7.50	6.50@ 8.00	6.00@ 8.00

CALVES, 400 lbs. down:

Good and choice	9.00@10.50	8.75@11.00	9.50@11.00	8.50@10.25	9.00@10.50
Common and medium	7.50@ 9.00	7.25@ 8.75	7.50@ 9.50	7.00@ 8.50	7.50@ 9.00
Cull	6.75@ 7.50	5.75@ 7.25	5.50@ 7.50	6.00@ 7.00	6.00@ 7.50

Slaughter Lambs and Sheep:

SPRING LAMBS:

Good and choice*	11.00@11.50	10.75@11.25	11.00@11.35	10.75@11.35	10.75@11.40
Medium and good*	9.75@10.75	9.50@10.50	9.75@10.90	9.75@10.50	9.50@10.50
Common	8.50@ 9.50	8.00@ 9.25	8.50@ 9.75	8.50@ 9.50	8.00@ 9.25

YLG. WETHERS (Shorn):

Good and choice	8.75@ 9.50	8.50@ 9.00	8.75@ 9.50	8.75@ 9.50	8.50@ 9.25
Medium	7.50@ 8.50	7.50@ 8.50	7.50@ 8.50	7.75@ 8.75	8.00@ 8.50

EWES (Shorn):

Good and choice	4.25@ 5.25	3.75@ 4.50	4.00@ 5.00	4.25@ 5.15	4.25@ 5.00
Common and medium	2.50@ 4.25	2.25@ 3.75	2.50@ 4.00	2.50@ 4.25	2.75@ 4.25

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

### CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,163 cattle, 2,404 calves, 31,073 hogs and 6,421 sheep.

### PACIFIC COAST LIVESTOCK

Receipts for 5 days ended Aug. 8:

	Cattle	Calves	Hogs	Sheep
Los Angeles	5,025	2,130	2,906	1,718
San Francisco	1,025	125	2,900	8,200
Portland	2,700	335	1,950	550

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 9, 1941, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 8,842 hogs; Swift & Company, 1,086 hogs; Wilson & Co., 6,084 hogs; Western Packing Co., Inc., 1,701 hogs; Agar Packing Co., 6,051 hogs; Shippers, 6,050 hogs; Others, 23,913 hogs.

Total: 33,942 cattle; 3,328 calves; 49,127 hogs; 14,434 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,521	410	8,165	4,813
Cudahy Pkg. Co.	2,398	690	2,182	2,800
Swift & Company	2,104	511	2,266	3,610
Wilson & Co.	2,261	785	2,044	3,770
Ind. Pkg. Co.	.....	.....	400	.....
Kornblum Pkg. Co.	1,089	.....	.....	.....
Shippers	4,220	129	770	270
Others	1,128	77	457	70
Total	16,721	2,572	11,254	15,333

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,245	5,511	8,914	.....
Cudahy Pkg. Co.	4,107	3,972	5,128	.....
Swift & Company	5,697	3,057	2,793	.....
Wilson & Co.	1,610	2,709	2,120	.....
Others	.....	8,010	.....	.....

Cattle and calves: Eagle Pkg. Co., 20; Grt. Omaha, 100; Geo. Hoffman, 49; Lewis Pkg. Co., 542; Mch. Bt. Co., 637; Omaha Pkg. Co., 172; John Roth, 95; So. Omaha Pkg. Co., 680; Lincoln Pkg. Co., 116.

Total: 17,059 cattle and calves; 23,259 hogs; 13,955 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,724	2,180	5,354	7,131
Swift & Company	3,028	3,176	4,149	8,018
Hunter Pkg. Company	1,050	2	8,598	511
Heil Pkg. Company	.....	.....	2,197	.....
Krey Pkg. Company	.....	.....	2,294	.....
Laclede Pkg. Company	.....	.....	2,190	.....
Sieloff Pkg. Co.	.....	.....	784	.....
Shippers	6,385	1,514	14,501	3,362
Others	2,969	156	2,294	412
Total	16,156	7,027	41,575	19,734

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,256	490	5,603	7,059
Armour and Company	2,749	443	5,463	.....
Others	4,420	31	713	1,160
Total	6,425	963	11,781	11,682

Not including 733 hogs bought direct.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,721	45	5,421	1,768
Armour and Company	2,577	57	5,780	1,945
Swift & Company	2,304	47	4,049	1,189
Shippers	3,590	17	5,206	1,762
Others	236	6	80	.....
Total	11,398	172	19,486	6,664

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,454	871	1,826	1,448
Wilson & Co.	2,671	1,147	1,805	1,491
Others	286	88	1,141	.....
Total	5,381	2,054	4,772	2,939

Not including 62 cattle and 723 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,711	617	3,115	2,306
Wichita D. B. Co.	18	.....	.....	.....
Dunn-Osterberg	109	.....	98	.....
Fred W. Dold	143	.....	437	.....
Sundowner Pkg. Co.	30	.....	171	.....
Pioneer Cattle Co.	143	.....	.....	.....
Excel Pkg. Co.	364	.....	.....	.....
Others	2,509	.....	400	698
Total	5,027	617	4,221	3,004

Not including 978 hogs bought direct.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,172	84	1,353	6,850
Swift & Company	1,326	219	1,203	5,097
Cudahy Pkg. Co.	848	10	974	2,456
Others	1,395	148	1,156	8,159
Total	4,941	461	4,691	22,662

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,051	1,335	3,089	2,261
Swift & Company	3,153	810	1,327	3,068
Blue Bonnet Pkg. Co.	205	63	957	.....
City Pkg. Co.	234	7	666	.....
Rosenthal Pkg. Co.	21	8	3	.....
Total	6,664	2,218	6,025	5,359

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,427	1,406	8,069	5,049
Cudahy Pkg. Co.	953	1,047	.....	1,227
M. Rifkin & Son	321	19	.....	.....
Swift & Company	4,484	2,106	10,825	7,084
Others	4,065	973	6,014	5,123
Total	12,550	5,551	25,002	18,498

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Shippers	2,150	870	12,506	4,116
Kingan & Co.	1,893	1,115	13,105	2,629
Armour and Company	573	692	2,417	.....
Hilgemoier Bros.	8	.....	790	.....
Stumpf Bros.	.....	.....	128	.....
Stark & Wetzel	153	61	500	.....
Wabnitz & Peters	65	36	579	57
Maass Hartman Co.	46	7	.....	.....
Others	904	261	152	612
Total	5,762	2,961	29,986	7,394

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	.....	204	.....	484
E. Kahm & Son	183	26	8,380	5,952
Lohrey Packing Co.	2	.....	268	.....
H. H. Meyer Pkg. Co.	26	.....	2,652	.....
J. Schlachter's Sons	98	144	.....	67
J&F Schroth Pkg. Co.	24	.....	2,309	.....
J. P. Stegner Co.	278	341	.....	82
Shippers	564	.....	1,671	2,873
Others	1,147	744	736	697
Total	2,127	1,459	11,576	9,835

Not including 1,219 cattle, 16 calves, 4,433 hogs and 725 sheep bought direct.

### RECAPITULATION†

	Week ended Aug. 9	Prev. week	Cor. week, 1940
CATTLE			
Chicago	33,942	30,115	32,460
Kansas City	16,721	18,509	16,920
Omaha	17,059	15,742	15,358
East St. Louis	16,156	16,331	14,846
St. Joseph	6,425	5,978	4,855
Sioux City	11,398	13,587	8,907
Oklahoma City	5,381	6,288	2,946
Wichita	5,027	5,682	1,221
Denver	4,941	4,698	5,680
St. Paul	12,550	4,071	10,303
Milwaukee	2,511	2,836	2,485
Indianapolis	5,762	5,297	7,085
Cincinnati	2,127	13,863	2,465
Ft. Worth	6,664	7,155	3,969
Total	146,614	149,848	124,650

### HOGS

	Week ended Aug. 9	Prev. week	Cor. week, 1940
Chicago	49,127	43,293	52,228
Kansas City	11,254	11,678	11,070
Omaha	13,955	13,732	24,429
East St. Louis	41,575	42,868	46,872
St. Joseph	11,751	14,480	14,263
Sioux City	19,486	15,458	15,706
Oklahoma City	4,772	5,184	5,448
Wichita	4,221	4,828	4,425
Denver	4,691	5,337	5,686
St. Paul	25,002	30,577	17,325
Milwaukee	3,884	4,444	5,350
Indianapolis	29,986	28,362	39,544
Cincinnati	11,576	13,863	21,619
Ft. Worth	6,025	5,530	4,970
Total	237,805	244,638	269,049

### SHEEP

	Week ended Aug. 9	Prev. week	Cor. week, 1940
Chicago	14,434	8,340	14,693
Kansas City	15,333	13,236	10,359
Omaha	13,955	13,732	12,941
East St. Louis	19,734	25,052	10,913
St. Joseph	11,682	10,223	10,769
Sioux City	6,664	9,344	5,738
Oklahoma City	2,939	2,553	1,822
Wichita	3,004	2,666	2,193
Denver	22,662	17,668	26,806
Milwaukee	1,316	910	1,030
Indianapolis	7,394	6,075	7,203
Cincinnati	9,835	8,005	1,576
Ft. Worth	5,359	7,615	4,285
Total	152,804	150,064	118,498

\*Cattle and calves. †Not including directs.

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS†

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 4	9,384	1,592	14,241	6,841
Tues., Aug. 5	8,480	1,035	16,726	6,286
Wed., Aug. 6	12,150	731	18,116	11,049
Thurs., Aug. 7	3,003	558	11,897	5,079
Fri., Aug. 8	1,059	410	5,760	6,881
Sat., Aug. 9	200	100	1,700	4,596

\*Total this week.....34,316 4,476 67,925 41,587

Prev. week.....1,129 3,246 60,310 34,149

Year ago.....34,876 3,673 73,636 21,921

Two years ago.....34,704 5,270 60,068 33,552

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., Aug. 4	2,235	25	1,743	90
Tues., Aug. 5	1,941	2	725	34
Wed., Aug. 6	8,327	26	796	72
Thurs., Aug. 7	1,057	56	1,066	437
Fri., Aug. 8	500	.....	1,000	300
Sat., Aug. 9	100	.....	100	.....

Total this week.....9,210 109 5,430 1,168

Previous week.....6,979 210 6,187 1,490

Year ago.....11,228 443 11,416 3,370

Two years ago.....11,113 437 6,424 1,590

\*Including 859 cattle, 1,010 calves, 17,783 hogs and 22,226 sheep direct to packers.

†All receipts include directs.

### †AUGUST AND YEAR RECEIPTS

	1941	1940	1941	1940
Cattle	35,170	33,947	1,142,828	1,109,413
Calves	5,356	4,920	135,646	159,198
Hogs	77,749	101,799	2,766,066	3,226,590
Sheep	47,182	31,965	1,314,307	1,343,109

†All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 9	\$11.80	\$10.70	\$4.50	\$11.00
Previous week	11.50	10.65	4.50	10.40
1940	10.10	8.05	3.90	9.10
1939	9.10	5.20	3.00	8.80
1938	10.30	7.70	3.10	8.30
1937	13.75	12.25	4.75	11.00
1936	8.45	10.10	2.75	9.60
Av. 1936-40	\$10.85	\$8.25	\$3.30	\$9.30

### SUPPLIES FOR CHICAGO PACKERS

	Cattle	Hogs	Sheep
Week ended Aug. 9	25,106	62,495	40,424
Previous week	24,634	54,345	38,085
1940	23,772	63,129	17,229
1939	23,659	53,829	29,678
1938	25,183	65,823	40,687
1937	26,568	35,737	45,618

### HOG RECEIPTS, WEIGHTS AND PRICES

	No.	Av. Wt.	Prices—
	Rec'd	Lbs.	Top
*Week ended Aug. 9	67,900	281	\$11.75
Previous week	60,562	280	11.70
1940	73,896	284	6.55
1939	60,088	292	6.70
1938	70,562	285	9.00
1937	48,573	285	13.70
1936	60,297	273	11.60
Av. 1936-40	61,000	279	\$9.69

\*Receipts and average weight for week ending Aug. 9, 1941, estimated.

### CHICAGO HOG SLAUGHTERS

Hog slaughters at Chicago under federal inspection for week ending August 8:



Union Stock  
yards.

Cows	Sheep
1,241	6,941
1,726	6,726
1,116	11,048
1,397	6,070
1,750	6,821
1,700	4,390

Hogs	Sheep
7,925	41,587
0,310	34,140
6,636	21,821
0,088	33,552

Hogs	Sheep
1,743	99
725	274
796	72
1,066	427
1,000	300
100	.....

Hogs	Sheep
5,430	1,103
6,187	1,400
1,416	3,270
6,424	1,030

Year	1940
828	1,100,613
946	159,190
396	3,228,596
307	1,545,100

Sheep	Lambs
\$4.50	\$11.00
4.00	10.40
3.00	9.10
3.00	8.90
3.10	8.90
4.75	11.00
2.75	9.40
\$3.30	\$9.30

Cows	Sheep
4,095	40,424
3,345	33,080
17,229	17,229
8,829	29,678
6,223	40,687
7,737	45,618

Top	At.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.90	7.70
13.70	12.25
11.00	10.10
\$0.90	\$3.25

Top	At.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.90	7.70
13.70	12.25
11.00	10.10
\$0.90	\$3.25

Top	At.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.90	7.70
13.70	12.25
11.00	10.10
\$0.90	\$3.25

Top	At.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.90	7.70
13.70	12.25
11.00	10.10
\$0.90	\$3.25

Top	At.
\$11.75	\$10.70
11.70	10.65
6.85	6.05
6.70	5.20
9.90	7.70
13.70	12.25
11.00	10.10
\$0.90	\$3.25

August 16, 1941

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 9, 1941:

### CATTLE

	Week ended Aug. 9	Prev. week	Cor. week, 1940
Chicago	24,062	24,069	22,810
Kansas City	19,293	21,140	19,059
Omaha	16,832	16,289	15,225
East St. Louis	9,771	10,658	9,202
St. Joseph	6,686	6,813	5,042
St. Louis City	8,064	8,502	5,525
Wichita	5,644	6,940	2,001
Fort Worth	8,882	9,810	6,413
Philadelphia	1,845	1,900	1,094
Indianapolis	1,967	1,901	1,628
New York & Jersey City	7,810	7,119	7,035
Oklahoma City	7,447	8,749	5,032
Cincinnati	2,780	3,158	3,449
Denver	4,361	4,552	3,891
St. Paul	12,664	12,217	7,549
Milwaukee	2,442	2,860	2,497
Total	140,570	147,677	116,355

\*Cattle and calves. †Not including directs.

### HOGS

	Week ended Aug. 9	Prev. week	Cor. week, 1940
Chicago	69,989	59,215	74,029
Kansas City	28,998	26,003	26,632
Omaha	32,289	22,956	26,537
East St. Louis	44,005	43,212	48,357
St. Joseph	11,810	13,074	13,295
St. Louis City	17,128	17,092	11,373
Wichita	5,190	6,366	6,008
Fort Worth	6,025	5,580	4,979
Philadelphia	10,464	12,343	14,113
Indianapolis	18,895	12,255	14,371
New York & Jersey City	28,528	22,642	36,820
Oklahoma City	5,495	6,251	6,989
Cincinnati	14,579	8,104	18,140
Denver	4,802	5,228	5,793
St. Paul	15,988	28,066	17,325
Milwaukee	3,894	4,434	5,331
Total	316,078	288,371	330,700

\*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

### SHEEP

	Week ended Aug. 9	Prev. week	Cor. week, 1940
Chicago	12,599	7,271	12,229
Kansas City	15,333	13,236	10,359
Omaha	23,845	20,207	15,588
East St. Louis	15,571	18,066	9,739
St. Joseph	10,522	10,522	9,487
St. Louis City	5,700	5,377	6,052
Wichita	3,004	2,880	2,193
Fort Worth	5,359	7,615	4,285
Philadelphia	3,478	4,447	2,946
Indianapolis	5,820	3,068	4,273
New York & Jersey City	46,694	42,948	57,273
Oklahoma City	2,939	2,553	1,822
Cincinnati	7,612	5,186	7,837
Denver	6,548	8,912	7,128
St. Paul	13,370	15,898	8,496
Milwaukee	1,316	810	1,030
Total	177,710	166,797	160,707

\*Not including directs.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during July, by stations, as reported by the Agricultural Marketing service:

	Cattle	Calves	Hogs	Sheep and Lambs
Chicago	135,789	26,203	322,778	206,007
Denver	13,608	1,679	21,017	31,845
Kansas City	69,878	22,150	123,242	91,583
New York Area	38,140	65,669	125,819	245,727
Omaha	76,592	5,039	115,765	114,922
St. Louis Area	51,340	46,346	203,025	119,159
St. Louis City	47,125	505	98,938	31,109
St. Paul	71,092	33,014	167,402	47,153
All other stations	463,967	244,400	1,827,600	681,084
Total July	967,531	445,023	3,005,684	1,568,689
Total June	867,141	439,832	3,336,052	1,978,099
5-yr. av. (July 1936-40)	823,298	470,719	2,517,045	1,410,136
July	5,908,442	8,131,758	26,318,656	10,358,444
July (January-July)	5,502,135	3,327,406	21,431,889	9,804,942

\*Includes Elburn, Ill. \*Includes New York City, Newark, and Jersey City. \*June 1941 figures revised as follows: New York Area, cattle 38,947, calves 72,200, sheep 249,092, hogs 162,873. All other stations, cattle 408,458, calves 242,765, hogs 2,811,280, sheep 633,320. Grand total unchanged. \*Includes St. Louis National Stock Yards, East St. Louis, Ill., and St. Louis, Mo. \*Includes So. St. Paul, St. Paul, and Newport.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service.)

### WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 9, 1941..... 10,718	2,668	2,908
	Week previous ..... 10,376	3,091	3,261
	Same week year ago..... 8,153	1,888	2,112
COWS, carcass	Week ending August 9, 1941..... 548	995	2,287
	Week previous ..... 526	891	2,337
	Same week year ago..... 958	850	2,185
BULLS, carcass	Week ending August 9, 1941..... 513	980	110
	Week previous ..... 497	983	144
	Same week year ago..... 503	654	43
VEAL, carcass	Week ending August 9, 1941..... 10,856	949	534
	Week previous ..... 12,717	1,000	465
	Same week year ago..... 8,692	1,044	807
LAMB, carcass	Week ending August 9, 1941..... 50,579	14,477	16,334
	Week previous ..... 49,708	13,527	16,761
	Same week year ago..... 38,898	10,222	11,699
MUTTON, carcass	Week ending August 9, 1941..... 1,080	110	430
	Week previous ..... 955	70	666
	Same week year ago..... 1,295	250	849
PORK cuts, lbs.	Week ending August 9, 1941..... 1,573,097	235,579	227,550
	Week previous ..... 1,876,015	308,602	131,549
	Same week year ago..... 2,007,108	216,598	238,326
BEEF cuts, lbs.	Week ending August 9, 1941..... 356,306	.....	.....
	Week previous ..... 357,104	.....	.....
	Same week year ago..... 516,010	.....	.....

### LOCAL SLAUGHTERS

	NEW YORK	PHILA.	BOSTON
CATTLE, head	Week ending August 9, 1941..... 7,510	1,845	.....
	Week previous ..... 7,119	1,900	.....
	Same week year ago..... 7,035	1,604	.....
CALVES, head	Week ending August 9, 1941..... 14,205	2,651	.....
	Week previous ..... 12,479	2,657	.....
	Same week year ago..... 14,519	2,691	.....
HOGS, head	Week ending August 9, 1941..... 28,528	10,464	.....
	Week previous ..... 22,642	12,343	.....
	Same week year ago..... 36,820	14,118	.....
SHEEP, head	Week ending August 9, 1941..... 49,694	3,478	.....
	Week previous ..... 42,948	4,447	.....
	Same week year ago..... 57,273	2,946	.....

Country dressed product at New York totaled 2,114 veal, no hogs and 17 lambs. Previous week 2,205 veal, no hogs and 15 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers for week ended August 8, totaled 463,849 head and was below 1940 kill of 495,354 head. Cattle slaughter was above last year and sheep kill also exceeded 1940; cattle slaughter totaled 159,480 head compared with 122,071 head, and sheep, 267,063 head against 215,216 head.

Number of animals processed in 27 centers for week ended August 8:

	Cattle	Calves	Hogs	Sheep
New York Area	7,810	14,136	27,398	49,420
Phila. & Balt.	3,230	1,856	20,540	2,058
Ohio-Indiana Group	7,716	4,591	37,589	14,891
Chicago	35,619	6,293	99,989	53,619
St. Louis Area	12,550	12,366	44,005	20,397
Kansas City	19,820	4,758	28,968	10,766
Southwest Group	20,434	6,037	26,789	21,141
Omaha	15,426	882	32,289	24,371
St. Louis City	8,838	168	17,128	7,384
St. Paul-Wisc. Group	19,599	12,158	54,362	17,913
Interior Iowa & So. Minn.	14,321	4,450	104,982	89,103
Total	159,480	67,495	463,849	267,063
Total prev. week	163,100	67,119	436,275	263,418
Total last year	122,071	61,156	495,354	215,216

\*Includes New York City, Newark, and Jersey City. \*Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. \*Includes Elburn, Ill. \*Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. \*Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. \*Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wisc. \*Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## CANADIAN LIVESTOCK PRICES

	Week ended Aug. 6	Last week	Same week 1940
Toronto	\$9.50	\$9.25	\$8.75
Montreal	9.25	9.25	8.25
Winnipeg	9.50	9.50	7.50
Calgary	9.00	8.75	8.00
Edmonton	9.25	9.00	8.00
Prince Albert	7.85	8.25	6.50
Moose Jaw	8.50	8.25	6.49
Saskatoon	8.50	8.50	7.00
Regina	8.75	8.50	7.00
Vancouver	9.00	9.00	8.00

### VEAL CALVES

	\$12.50	\$12.75	\$10.00
Toronto	11.50	11.50	8.50
Montreal	10.00	10.00	7.50
Winnipeg	9.00	9.50	7.25
Edmonton	8.50	8.50	7.00
Prince Albert	8.50	8.75	6.50
Moose Jaw	8.50	8.50	6.50
Saskatoon	10.00	9.00	6.75
Regina	9.00	8.50	7.00
Vancouver	9.00	10.00	7.00

### HOG CARCASSES

	\$14.75	\$15.00	\$11.00
Toronto	15.25	15.50	11.30
Montreal	13.75	14.15	10.00
Winnipeg	13.85	13.85	9.45
Edmonton	13.40	13.40	.....
Prince Albert	13.85	13.85	8.00
Moose Jaw	13.80	13.80	.....
Saskatoon	13.75	13.75	.....
Regina	13.70	13.70	.....
Vancouver	14.35	14.40	.....

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade, Grade A, \$1.00 premium.

### GOOD LAMBS

Toronto .....	\$12.50	\$13.75	\$10.50
Montreal .....	11.25	12.50	9.50
Winnipeg .....	10.00	11.75	8.00
Calgary .....	10.50	11.40	8.30
Edmonton .....	10.75	11.00	8.30
Prince Albert .....	9.75	11.25	7.00
Moose Jaw .....	10.00	11.00	7.25
Saskatoon .....	10.50	10.50	6.75
Regina .....	10.50	10.25	7.50
Vancouver .....	11.00	12.50	9.50

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.00. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

## Position Wanted

**MANAGER OR SUPERINTENDENT.** Operated medium and large plants successfully, practical, excellent record, handle costs, labor, product, general results, references. W-319, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**IF YOUR PRODUCTION PLANT** production cost, or sales department needs a general check up. Responsible packing house operator now available. Write or wire W-338, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SAUSAGE FOREMAN,** all around expert; also curing department. Want to change position, go any place. W-355, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**CATTLE BUYER—**Experience in country buying and also on principal markets. Know all kinds of cattle including stocker and feeder cattle. Can place stocker, feeder and killing cattle on order. W-356, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**CANNING SUPERINTENDENT** with 20 years of experience in manufacturing canned meats, hams, luncheon meats and other quality food products. Excellent references. W-358, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**A-1 SAUSAGEMAKER—**many years' experience, both large and small packers, on leaves, sausage specialties, curing, etc. GUARANTEES to improve quality and increase business. Good references. W-359, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Superintendent

Many years practical experience—beef killing—small stock—hog killing—hog cutting—curing—smoked meats—sausage manufacturing—tank house. Employed at present. Good reason for making change. Married. EXCELLENT REFERENCES. W-360, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**SAUSAGE FOREMAN,** loaf and specialty man wants job. Plenty actual experience. W-365, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Position Wanted

**PLANT SUPERINTENDENT** desires to make a change. Years of practical experience in all operating departments of plant, hog killing, cutting, curing, processing, rendering. Beef and small stock. Practical sausage maker, etc. Knows costs and yields. Handle labor. Several years' experience general plant superintendent, medium and large size plants. References. W-363, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**A RELIABLE SAUSAGE FOREMAN** with many years of experience desires permanent position. Can handle large or small plant. Very good on figuring costs. Age 55 years. Married. Excellent references. W-364, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Men Wanted

**WANTED:** Representatives and casing house salesmen by old established Midwest firm to sell curing salts, binders, seasonings, etc. in Eastern, Southeastern, Southwestern and Coast territories. Must have following among sausage makers and meat packers. State experience and references. Excellent opportunity. W-354, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**FOOD TECHNICIAN:** thoroughly experienced in bouillon cube manufacture. Take full charge and make quality cube for Chicago manufacturer. Food Chemist preferred. Give complete experience, qualifications, salary expected in first letter. W-367, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

**WANTED:**—One or Two used Six Foot Horizontal Retorts. Must be in good condition. Describe fully, quoting price, location, etc. W-362, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:**—50 or 100 good second hand curing vats, and 50 Cypress curing boxes. W-366, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment for Sale

**INSPECT AT OUR SHOPS,** 335 Doremus Avenue, Newark, N. J., our large stock of equipment, such as Meat Grinders, Stuffers, Kettles, Filter Presses, Lard Rolls, Tankage Dryers, Ice Breakers and Crushers, Mixers, Crushers and Pulverizers, pumps, etc. Send us your inquiries, we desire to serve you. What have you for sale? We buy from a single item to a complete plant. CONSOLIDATED PRODUCTS CO., INC., 14-19 Park Row, New York City, N. Y.

## Business Opportunities

**FOR SALE—**Wholesale and Retail Meat Market in one of the best pay-roll towns in Montana. Well equipped sausage room. Also well equipped slaughter house with 30 acres of pasture. All livestock can be bought from local ranchers. Will sell cheap, because of other interests. Box 606, Livingston, Montana.

**PACKING HOUSE FOR SALE** in Chicago stock yards, operating under federal inspection. Ample slaughtering capacity and switchtrack facilities. Plant in very good condition. W-357, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**FOR SALE—**Modern small packing plant in the country. Built in 1940. Write for particulars. Herbert S. Kressler, R. D. #3, Quakertown, Pa.

Government inspected plant now in operation, railroad siding, ample space for installation of canning machinery and curing for handling all government canning contracts. Will sell interest to packer or parties interested not having these facilities. Good geographical location. W-361, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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from the Land O'Corn

**BLACK HAWK HAMS AND BACON**  
PORK - BEEF - VEAL - LAMB

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PORK PRODUCTS—SINCE 1876  
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Cincinnati, Ohio

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The finest Polish-Style Ham on the market today by hundreds of satisfied Tobin customers!

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FORT DODGE, IOWA



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LARD • CANNED MEATS • Sheep, hog and beef casings**



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by*

**John J. Felin & Co., Inc.**

Pork Packers

*"Glorified"*

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*A full line of Fresh Pork • Beef • Veal  
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*Hides • Digester Tankage*

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PORK AND BEEF PACKERS

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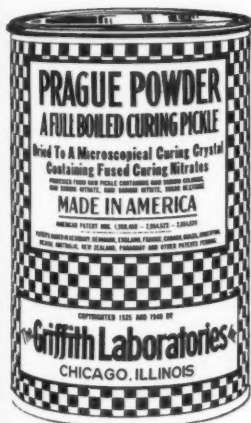


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# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626



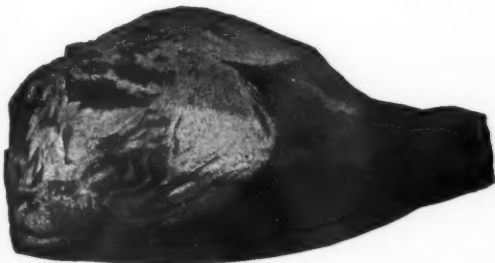
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All hams cured with Prague Powder have a real tasty ham flavor. We tell you again that Prague Powder is a scientifically balanced curing material that is in every case uniform and positive. The quick, deep penetration insures a perfect cure and flavor that cannot be duplicated anywhere. This sweet, juicy cure shows less shrinkage than long time cures. There is less salt present in the "Prague Pickle Cures."

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## WHY WASTE YOUR HIGH PRICED LABOR?

In these times you need to avail yourselves of a quick turnover. We cannot tell the price of hogs from day to day. However, we do know that merchandise, moving in a regular, free flowing channel will make more profit than stagnant meats in cellars. We want you to see the present, and also the future—listen to what we have to say! We believe you can improve your method of merchandising.



## ALL BOILED HAMS SHOULD BE CANNED

Europe is at war. Their ham trade is in flight. You can capture this business. We have the formula they used. We are ready to help you. When you make this ham by the Griffith method you save 16% over the precooked ham.



WE SAY

**All Boiled Hams Should Be Canned**  
The "Prague Powder Pickle Method" is O. K.  
The "Prague Dry Method" is O. K.

## Griffith's "Cold Pack Ham" Is Profitable

This style canned ham has a strong appeal. You should make this ham. Ask our salesman how it is done. Packed direct from the Pickle Cellar.



Listen carefully—When you open the pores by artery pumping, you should use PRAGUE POWDER PICKLE. It is a pre-prepared substance that acts immediately to fix the color and start the ripening process by the introduction of hydrolytic action. We say the ham has extra flavor.

You can save 16% shrinkage on Boiled Hams by canning them. Do Not Let the Idea Leave You. You have watched hundreds of packers change over from the "old style cures" to the Prague Powder "Short-Time" cure. You have been convinced that Prague Powder makes the finest "Smoked Ham" and "Tender Ready to Eat" ham. Make only the best.

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A HIT WITH  
ME, TOO!"**

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